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Publications of the Chetham Society.

For The Year 1843–4.

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II. Tracts relating to Military Proceedings in Lancashire during the Great Civil War. Edited and Illustrated from Contemporary Documents by George Ormerod, D.C.L., F.R.S., F.S.A., F.G.S., author of "The History of Cheshire."

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1855–6.

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1857–8.

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REMAINS

HISTORICAL & LITERARY

CONNECTED WITH THE PALATINE COUNTIES OF

LANCASTER AND CHESTER,

PUBLISHED BY

THE CHETHAM SOCIETY.

I

VOL. XLIII.

PRINTED FOR THE CHETHAM SOCIETY.
M.DCCC.LVII.

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THE

HOUSE AND FARM ACCOUNTS

OF THE

SHUTTLEWORTHS

OF GAWTHORPE HALL, IN THE COUNTY OF LANCASTER,

AT

SMITHILS AND GAWTHORPE,

FROM SEPTEMBER 1582 TO OCTOBER 1621.

EDITED BY
JOHN HARLAND, ESQ., F.S.A.

PART III.

PRINTED FOR THE CHETHAM SOCIETY.
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INTRODUCTION.

It seems right at the very outset to state that this is by no means a readable book, in the ordinary sense; that it is not a volume which any one will be likely to read through from titlepage to finis. No book of accounts, whether of farming or housekeeping, can have this recommendation. Nor is it a Household Book, like those of royalty in various reigns, or those of nobles, such as the ordinances and regulations for the households of Dukes of Northumberland and Earls of Derby. It is simply a steward's book of house and farm accounts, receipts and expenditure, of a country gentleman, of Lancashire, during the last eighteen years of the sixteenth, and the first twenty-one years of the seventeenth centuries. But it embraces an interesting period in the annals of England — from the 26th year of Elizabeth's reign to the 18th of that of James I. — commencing with September 1582, and extending to October 1621. It is valuable from its extent, as a series of accounts, during a term (interrupted, however, by three intervals) of thirty-nine years, in one of the most interesting epochs in the

history of the English people. In this respect it is believed to be without parallel. No other known accounts, of that or any earlier period, have so wide a range, a continuity so little broken, or so long a duration. The history of prices in England anterior to the seventeenth century, has yet to be written, and probably there is no publication extant containing so ample a store of material for such a history, as the volume now before the reader. It is, indeed, emphatically a Book of Prices of farm and other rural labour, domestic service in various grades, the wages or payments of handicraftsmen and artizans, the cost of every article used as food, apparel, furniture, or for any purpose of life. It records the prices of all kinds of live stock, cattle, horses, sheep, pigs, poultry, &c.; of butcher's meat, wild-fowl, game, and fish, whether of the stream or the sea, fresh and cured. Spices and groceries, chandlery and fuel, earthen and treen ware, glass and cutlery, bedding and furniture, — in short, everything needed for a household has here its name and cost recorded. It throws great light on the prices of textile fabrics, whether of woollen or linen, cotton or silk, from the coarsest canvas and baize to the finest lace, satin and taffeta. Blankets, sheets, towelling, and every variety of stuff for wear and use, will be found named. In attire, nothing is wanting, from hat and wig to the very shoe ties. Doublet and jerkin, cloak and gown, hose and nether-stocks, boots, shoes, and slippers, are here specified, with the exact sums paid for materials and for making, even to the needles and thread, the inkle, tags

and points, used for the first dress of boyhood. My lady's Elizabethan ruffs, in the stiff pride of yellow starch; her gloves and scents, sweet soap and sweeter powder, are not forgotten. The travelling expenses, the carriage of spices from London, of salt fish from Stourbridge fair, of wine from Chester, of iron from Yorkshire, and the toll on cattle bought at the surrounding fairs, all are noted down with great precision. Not an operation of agriculture or of dairy or sheep farming; from ploughing and seed time to harvest and threshing; from calving, milking and cheese making, to fattening and selling, killing and hide dressing; but is illustrated, not in price only, but in all its circumstances. Besides all that relates to the various grain crops, are notices of the growth of hemp and flax, of their dressing and preparation, of their spinning and weaving for the use of the household. The boys have their school-books, English and Latin; they are sent to school, the cost of their board and washing specified; they come home, and, as young men, have their horses, their hawks, their dogs, and their field sports. At Christmas-tide, wandering minstrels and musicians have welcome reception for their music; even the bearward and the man with an ape have their reward; while the players of Lord Derby or Lord Essex, or some itinerant troop, as "Distle and his company," are ever welcome. The waitts, not merely of the vicinage, but of far distant towns, even from Halifax, York and Carlisle, come regularly at Christmas to delight all hearers with their carols and roundelays. To afford the means of comparison,

the prices of the period, as given by various authorities, have been collected in Appendix II. It may be added that the work will be found most useful and interesting if it be studied through the Notes and Index. In the Notes, it has been the Editor's aim to accumulate everything that could illustrate not merely the old Accounts, but the general manners, habits and customs of the time. Taken as a whole, — and it has perhaps suffered from publication in separate parts, — it is hoped that it will present a tolerably accurate and life-like picture of the England of "good Queen Bess." To preserve the accuracy of this portraiture, the work of the contemporary artists has for the most part been kept intact.

The materials which have supplied this mass of various information are to be found in nine vellum-covered paper books of Accounts, which have long reposed undisturbed, in the muniment chest at Gawthorpe. In March 1854 these were cursorily examined, and, as they appeared to form an unusually large collection of prices of everything, chiefly in Lancashire, at a remarkable period, the Council of the Chetham Society were desirous to print a selection from the whole. Sir James P. Kay-Shuttleworth, Bart. and his Lady, the present possessors of Gawthorpe, at once courteously and liberally placed the volumes at the disposal of the Council, and have since, from time to time, added to the obligation by affording every possible assistance to the Editor and by generously presenting the engraved view of Gawthorpe Hall, as it now appears, after the alterations

and exterior improvements from designs of Sir Charles Barry, and also the faithfully engraved copy of the portrait of Lawrence Shuttleworth, the founder of the present hall, — which so appropriately and gracefully adorn the volume.

The nine volumes of Accounts (which are more fully described in the text) are not altogether consecutive, as will be seen by the following list: —

Vol.	*Period included.*	*Commences*
I.	September 7, 1582, to March 15, 1584.	*Page* 1.
II.	March 2, 1585, to August 31, 1594.	,, 24.
III.	September 1, 1594, to February 12, 1600.	,, 99.
IV.	February 1, 1600, to June 30, 1601.	,, 125.
V.	July 1, 1601, to August 20, 1603.	,, 136.
VI.	This volume is wanting.	
VII.	July 7, 1604, to June 30, 1605.	,, 154.
VIII.	July 1, 1605, to June 30, 1606.	,, 164.
IX.	This volume is wanting.	
X.	July 1, 1608, to November 6, 1613.	,, 175.
XI.	This volume is wanting.	
XII.	November 5, 1616, to October 30, 1621.	,, 212.

By an oversight, what is really Volume VII. is called in the body of the work Volume VI.; the table just given is correct. For the first eighteen years of these Accounts, they were those of Mr. Sergeant — afterwards Sir Richard — Shuttleworth, Chief Judge of Chester, and during that time his family resided at Smithills, near Bolton; and hence the running title of the volume names the Shuttleworths as of Smithills and Gawthorpe. But the former was only a tem-

porary residence, Sir Richard Shuttleworth having married the widow of Robert Barton Esq. of Smithills, and the lady being probably attached to that house, while the learned Sergeant and Judge was much from home, at Westminster Hall and on circuit. During great part of this time Gawthorpe was the residence of his father. From the death of Sir Richard Shuttleworth in 1599–1600, to February 1607–8, the Rev. Lawrence Shuttleworth B.D., Rector of Whichforth, co. Warwick, the next brother and heir of Sir Richard, held the estates, and directed the building of the present edifice of Gawthorpe Hall; and the Accounts present minute and interesting details of the payments for materials, and for work and labour employed in its erection, during several years.

Thomas Shuttleworth was the youngest brother of Sir Richard and Lawrence: he kept the Accounts of Sir Richard till his own death in 1593, leaving a widow, who survived him many years (marrying a Mr. Underhill, and living and dying at Forcet), and six children, — Richard, Nicholas and Ughtred, Anne, Ellenor and Elizabeth. On the death of Lawrence Shuttleworth, in February 1607–8, he was succeeded by his nephew Richard, the eldest son of his deceased brother Thomas. But the volume of Accounts from June 30, 1606, to July 1, 1608, is lost; and the next volume, at this latter date, opens in London. Richard had succeeded to the estates; his uncle Lawrence had been dead about five months; and his relatives, still in mourning, had come to reside temporarily in the metropolis. They took a

house for a few months at Islington, where Richard, his mother and sisters seem to have resided; his brother Nicholas being then of Gray's Inn, and his brother Ughtred of Lincoln's Inn. This short London residence gives variety to the Accounts, and affords an opportunity of contrasting prices in London with those in Lancashire. Richard Shuttleworth subsequently married Fleetwood, daughter and heir of Richard Barton of Barton, in Amounderness; they had eleven children, of whom five were born within the period of these Accounts. As this Richard lived till 1669, he was the third and last owner of the estates during the time included in the Accounts; the later portion of which indicates the marriages and settlements of his sisters, the births of several of his children, and a great variety of domestic affairs and incidents. For all these, the reader is referred to Appendix I. (p. 259), containing a genealogical account of the Shuttleworths and their residences, and to the Notes and Index at the end of the volume.

It only remains for the Editor to express his obligations to those whose kindness has enabled him to add much valuable information to the work, or to give greater accuracy to its explanatory portions. To Sir Charles G. Young, Garter, his best thanks are tendered for the kindness with which the genealogical notices of the Shuttleworths were collated with the records in the College of Arms, and carefully revised and corrected. To James Crossley Esq., President of the Chetham Society, to the Rev. Canon Raines and to William Langton Esq., of its Council, the Editor

owes his cordial thanks, for information communicated, doubts solved, and advice given. To that able antiquary the historian of Cheshire, George Ormerod, Esq., D.C.L., F.R.S., F.S.A., &c., of Tyldesley, co. Lancaster, and Sedbury Park, near Chepstow, the editor is indebted for various suggestions and corrections in the genealogical notices. To the Reverend Incumbents of Whalley, Padiham, Burnley and Winwick, for not only permitting, but personally aiding in, the search of parish registers, his cordial acknowledgments are offered; as also, for similar attention from the venerable Curate of Forcet, near Richmond, Yorkshire. His most grateful thanks are also largely due to the liberality with which Sir James P. Kay-Shuttleworth has not only permitted access to the old muniments, but essentially contributed, in advice, information and illustration, to the production of a work in which, doubtless, a personal and family interest must ultimately give place to the more general value (whatever that may be) attaching to a storehouse or dictionary of prices, nearly three centuries ago.

Bridges. The ancient bridges in England were of wood, and were fortified with planks and merlined. The first bridge of stone was built at Bow, near Stratford, in 1087, other accounts say in 1118. Chapels were usually annexed to almost all our bridges of note; Old Manchester Bridge being no exception. The most remarkable bridge was at Droitwich, where the high road passed through the midst of the chapel, the reading desk and pulpit being on one side, the congregation on the other. Old London Bridge, which with numerous alterations and patchings-up, remained in use till 1831, was begun in 1176, and was for several centuries covered with houses. The entries in the Accounts of galds or rates for building and repairing bridges are too numerous to be noticed in detail. (See Index, voce *Gald* or *Yald.*) In January 1583 is an entry of 4d. given to the constable of Bolton for the mending of a bridge; and in December 1584, 15d. was paid towards the building of a bridge upon Pilkington water. Was this water the Irwell, or Bradley Brook?

Brimstone (of *Bryne*, Anglo-Saxon a fire, a burning, or *Brinime*, Fris. a roaring, and *stan*, stone) is described by old writers under a variety of names and forms, and as extensively useful, both in the arts, as for matches, gunpowder, &c., and in medicine, externally and internally. The *sulphurata ramenta*, cried about the streets of Rome in exchange for broken glass, are supposed to have been brimstone matches, and the Romans practised fumigation with brimstone. *Pomet* says that *sulphur vivum* or native sulphur is very little in use medicinally, but pretty much used by vintners, who mix it with sugar, anise, cinnamon, nutmeg, cloves, to sweeten and preserve their vessels. The common sulphur or brimstone is made of yellow mineral sulphur melted, and having the assistance of right train oil and moulds, cast into the form of roll in which we see it. Its use, besides being an ingredient of gunpowder, is in whitening gauzes, stockings, &c.; for nothing blanches anything of woollen like the fume or vapours of sulphur. It is a specific in the itch, but care ought to be used in the exhibition of it, for it now and then produces very ill symptoms, nay even death sometimes. It is a noble mineral, and is generally appropriated to the breast and lungs, and to cure all diseases which disturb the same; it kills worms, opens, cuts, resists putrefaction and poison, provokes sweat, and is given in coughs, phthisics, wheezings, shortness of breath, &c. Outwardly applied, it resolves all hard tumours, cures corroding ulcers, scabs, itch, scurf, morphew, &c., and dries up old sores and ulcers. Though this, being finely ground, is sometimes used internally, yet the flowers of sulphur are more commonly used, as being

a sulphur opened and purified from all filth, whereby it is fitter for all internal and external uses. (*Pomet.*) The first entry in the Accounts is of March 1585, brimstone for the use of a horse 3d.; and an old receipt (*Mark.*) says if a horse's mane be mangy, you shall anoint it with butter and brimstone, &c. In July 1608, parsley and brimstone were bought in London for 1d.; and in August 1613 we find "ale to my mistress 4d.; brimstone 2d." These two were probably to mix as medicine.

Brocade. A silken stuff, variegated with gold or silver, and enriched with flowers and various sorts of figures, originally made by the Chinese. (*Johnson.*) The trade in this article was carried on by the Venetians. (*Anderson.*)

Brookfort (p. 147). This should be Brookfoot. It is a small farm on the north bank of the Calder, opposite Gawthorpe Hall, at the foot of the High Whitaker Clough brook; whence its name.

Brooklime. This is a sort of water pimpernel (*Anagallis*). It is eaten in salads like water-cresses, and is good against the scurvy. The leaves boiled, strained, and stamped in a stone mortar, with the powder of fenugreek, linseed, the roots of marsh mallows and some hog's grease, unto the form of a cataplasma or pultis, helpeth the strangury and griefs of the bladder. (*Ger.*) Brooklime, root and leaves, reduced to powder, mixed in treacle, "with a pretty quantity of strong old ale" is "very sovereign for the stomach, especially the Iliaca Passio." (*Mark.*)

Brushes. These were in all probability chiefly of wood, — brooms, of the *planta genesta*, or of willow or other twigs, or birch besoms. In July 1586 there were bought some "brushes of wood" for dressing of windows or other things, 2d.; and in May 1613, three [? scouring] brushes, to wash the collidge pots, or broth-kettles. In the wardrobe accounts of Edward IV. are "brushes of heath," apparently kept in the wardrobe, for brushing dust off garments.

Buckles, (French, *boucle*, ? of *bugan* Anglo-Saxon to bend) were used by the Romans for harness, and harness buckles have been found at Pompeii. Brass buckles are found in British barrows. Silver shoe buckles occur in 1346; so that it was the revival of an old, not the introduction of a new, fashion, when shoe-buckles superseded shoestrings in the reign of Charles II. They were also much used in harness. In 1480, 49 buckles of laten for harness cost 4d. each. (*Edward IV.*) In January 1503, the Queen of Henry VII. wore both single and double soled shoes with laten buckles for the straps which confined the shoe to the leg. (*Eliz. York.*) In the

Shuttleworth Accounts, in September 1584, four buckles cost 4d.; in July 1591, two buckles were had to the harness; in April 1596, buckles for harness cost 5d. In July 1621, five suits of brass buckles cost 15s.

Buckram (*bograne* French, *buccerame* Italian). The *boquerranus* of Du Cange was a fine cloth, and *Strutt* mentions its use as very different from the modern. Black buckram was common in the dress of our ancient mummers; and buckram of various kinds in counsellors' and other bags. *Bailey* defines it a sort of strong, coarse, linen cloth, stiffened. *Post.* as a sort of coarse cloth, made of hemp, gummed, calendered, and dyed several colours. It is put into those places of the lining of a garment which one would have stiff and to keep their forms. It is also used in the bodies of women's gowns, and it often serves to make wrappers, to cover or wrap up cloths, serges, and such other merchandizes in, to preserve them from the dust and their colours from fading. Buckrams are sold wholesale by the dozen of small pieces, or remnants, each about four ells long, and broad according to the pieces from which they were cut. Sometimes they use new pieces of linen cloth to make buckrams of; but most commonly old sheets and old pieces of sails. (*Post.*) In 1480 there was store of "bokeram," long and short, in the wardrobe of Edward IV. Black bokeram was then used to line the sparver or curtains and canopy of a bed; also to line a velvet foot-cloth; and some long bokerame was bought beyond the sea. The Lady Margaret, Duchess of Burgundy, sister to the king, had a pillion made (against her going into Flanders again), of cloth of gold $3\frac{1}{4}$ yards blue and purple, with two yards of bokeram; and fringes of gold blue and purple. In June 1532 a cloak and a night-gown, for the Lady Anne Boleyn, had their upper sleeves lined with buckram, the former at 1s. the latter at 6d. the yard. (*Henry VIII.*) In the Shuttleworth Accounts, in December 1617, a yard of buckram (apparently for lining garments) cost 10d.; in February 1619, two yards for lining cost 2s. 8d., and in August 1620, two yards of red buckram cost the same at Manchester, apparently for lining the gentlemen's yellow petticoats.

Buff Jerkin. Originally a leathern waistcoat; afterwards one of the colour thence called buff. It was a dress worn by soldiers, and also by bailiffs, sergeants, and catchpoles. (*Nares.*)

Bulls. The best are bred in Yorkshire, Derbyshire, Lancashire, Staffordshire, Lincolnshire, Gloucestershire, and Somersetshire: those bred in Yorkshire, Derbyshire, Lancashire, and Staffordshire are generally all black; and they whose blackness is purest, and horns like velvet white with black

tips, they are of stately shape, big, round, and well huckled together every member, short-jointed, and most comely to the eye, so that they are estimated excellent in the market. I could wish all men to make their breeds either simply from one of the same kind, or else to mix Yorkshire with Staffordshire, with Lancashire or Derbyshire. They are excellently good both for breed and draught; only they naturally draw better singly, like horses, than in the yoke like oxen, because they can hardly be matched in an equal manner. (*Mark.*) Bull-baiting or fighting was a sport at Stamford, Lincolnshire, as early as the reign of John, 1209, and at Tutbury in 1374. It was a favourite sport, with that of bear-baiting, in the reign of Elizabeth. (For prices of bulls see Appendix II.) In these Accounts, in April 1583, a bull bought at Bury cost 39s., in May a bull stirk [or steer, an animal in its third year] 38s. 8d.; April 1588, a bull in Bury fair 62s.; April 1594, a young bull, two years old, in Wigan fair 49s. 10d.; in 1589, a bull was sold to Mr. Townley of Townley for 72s. 3d.; in September 1600, a fat bull was bought in Bury fair for 48s. 4d.; in July 1602, a bull at Clitheroe 53s. 4d.; in August 1604, at Preston, a young bull to keep 56s. 8d., toll on him 2d.; and a bull to kill 60s. In May 1606, a young bull at Inglethwaite fair 73s. 10d.; in September 1611, a young bull at Newburgh fair 95s. 4d., and in June 1617, £6 was given to Mr. Rowell of Read for a bull to keep.

Bumbast (*bombax*, low Latin, *bombace*, Italian, *baumbast*, German) originally cotton. (*Du Cange.*) Hence, because cotton was commonly used to stuff out quilting, &c., bombast also means the stuffing or swelling out of clothes, &c. "How now, my sweet creature of bombast." (*Henry IV.* act ii. sc. 4.) It was then the fashion to stuff out doublets. *Stubbes* speaks of their being "stuffed with four, five, or six lb. of bombast at least." Hence it is still metaphorically applied to tumid and inflated language. (*Nares.*) In the Shuttleworth Accounts, among purchases of fustian, taffeta, silk and cotton in December 1617, is "bumbast 2d.," doubtless for stuffing or wadding.

Burgonet. A kind of helmet; a Burgundian's casque. (*Nares.*)

Burial Expenses. Some have been noticed in Appendix II., which see. In 1503 the cost of burying a yeoman of the Queen's chamber was 13s. 4d. (*Eliz. York.*) Two menial servants of Henry VIII., being buried out of the privy purse expenses, the payment was for one burial in 1531, 16s.; for the other a footman, 15s. (*Henry VIII.*) In the Shuttleworth Accounts are entries as to three burials, — the first in 1583, of Thomas Burton, probably a servant, for whose burial was paid 7d., for ale and bread thereat

8s. 9d., and for mending "the cloke" 1s. 6d. The next was that of Lady Shuttleworth, on the 1st April 1592, at Winwick. First comes the usual burial dole to the poor, at Smithills, of 40s. 7d., at Winwick, of 57s. 4d. Making the coffin cost 2s.; the tailors for making a cover to the litter [? a pall to the bier] and barbing the horses with black 10s.; the ringers of four parish churches are paid for tolling the funeral bell, at Deane 2s. 6d., at Leigh 2s., at Bolton 3s. 6d., and at Winwick for eight ringers 5s. Then the funeral fees at Winwick are, to the priest 3s. 4d.; to the clerk 9d. To a mason and makers of the grave 12d.; for stone plate [? slab] 4d. Then the dinners for the mourners, &c. at Winwick were for 24 messes of meat at Richard Taylor's house 58s. 8d., and for ale there 5s. 5d.; *while for* $2\frac{1}{2}$ *messes to the wife of William Taylor was paid* 3*s.* 4*d.* The horse meat at Winwick cost 3s. 8d. The black cotton [woollen] cloth for covering the litter and barbing two horses cost — one piece of 14 yards (at 8d.) 9s. 4d.; another of 16 yards (at 9d.) 12s.; a third piece of 10 yards (at 7d) 5s. 10d.; and a pound of black thread, 1s. 6d. — The third funeral, the expenses of which are recorded, was that of Thomas Shuttleworth, at Bolton parish church, in December 1593. Of it all the details have been preserved, from the circumstance of the original bills of charges, on loose pieces of paper, being found between the leaves of the account book, so that every item is set down. It must suffice to refer the reader for these to pp. 84-86. Though Sir Richard Shuttleworth died in 1599, and his brother the Rev. Lawrence Shuttleworth in February 1608, there are no records of their burial expenses, probably because the former died in London or on circuit, and the latter at his rectory of Whichforth, Warwickshire, where he was certainly interred.

Burnley, three miles from Gawthorpe, is situated on a little tongue of land formed by the confluence of the Calder and the Brun, from the latter of which (the rivulet, burn, or the brown stream) it takes its name. With the exception of the choir, the rest of the church was built at the latter end of the reign of Henry VIII., for Dr. Whitaker possessed an indenture of covenant of 24th Henry VIII. [1532-3] before Sir John Townley, John Townley Esq., Richard Townley of Royle, Simon Haydocke of Hesandforth, Hugh Habergham of Habergham, *Nicholas Shuttleworth of Gawthorpe*, and three other gentlemen, of the one part, and two masons of the other, for the rebuilding of the greater part of the church. In 1311, the great inquisition names a *water mill* in Brunley, worth 10s. This mill, as is shown by the Accounts, was held in the latter part of the 16th century by the Shuttle-

worths, who leased it to Mr. John Townley of Hurstwood at a yearly rent of forty marks, or £26 13s. 4d. The *fairs* were held March 6, Easter Eve, May 6 and 13, July 10 and October 11, chiefly for horned cattle, horses and sheep. The steward or bailiff of the Shuttleworths attended the fair as early as 1587, and to 1619, buying and selling cattle, &c.; and in July 1620 is a payment of 4d. to a man watching and warding in Burnley fair. In January 1617, 1s. 10½d. was paid towards three fifteenths in Habergham, towards the exemplification of [the original grant of] Burnley *market*. There are various entries of attendances and small payments at the Burnley *manor court;* in October 1620 an admittance there cost 20d. As to Burnley *mill*, it was a soke, and in the Accounts as early as 1595 are entries of payment by Mr. John Townley of Hurstwood, of half-yearly rent for it, due St. Mathias' day [February 24] and again in September, of £13 6s. 8d. In March 1620 is a payment of 45s. 4d. to Mr. Townley "about the suit for Burnley milne." In August 1617 is an entry "Received of the schoolmaster of Burnley, for use till Candlemas [February 2] £40."

Barratise. Perhaps the same as barratine, explained by the dictionaries a coarse kind of camlet. (*Nares.*)

Bury, being only some six or seven miles distant from Smithills, it was occasionally visited by the steward or bailiffs, especially to purchase or sell cattle, at its two annual fairs, March 5, May 3, also the second Thursday after Whitsunday, and September 18, for the sale of horned cattle, horses, and woollen cloth. The entries of cattle at the fairs are chiefly in April and August. After the removal to Gawthorpe, there is only one record of the fair being attended, in April 1606. In July 1589, 4d. was given to a man who brought to Smithills a letter from the parson of Bury. Walter Keny was then rector.

Bushel. This measure was ordered to contain eight gallons of wheat, by 12th Henry VIII., 1520; the legal Winchester bushel was not fixed till 1697. (*Statutes.*) In these Accounts the word very rarely occurs, the old Anglo-Saxon word *mett* being retained in Lancashire to the period included in these Accounts.

Busk or Bustian. A sort of linen cloth, apparently of a coarse and common description, as it was used for pailets, linings or vallances, &c. By the sumptuary law of 3rd and 4th Edward IV. "no man but such as hath possessions of the yearly value of 40s." shall use "in aray for his bodye, any fustian, bustian, nor fustian of Napuls, scarlet cloth engrained, &c. (*Rot. Parl.* V. 505 a.)

Buskins. In January 1503, two pair of buskins for the Queen cost 4s. the pair. (*Eliz. York.*) They were a kind of large high shoe, laced up the leg.

Butchers. This was a very ancient trade in England; so was their company in London, though not incorporated till the 2nd James I., 1604. (*Annals of London.*) In the Accounts, the chief employment of a butcher was to kill home-fed cattle and pigs for the house consumption. In August 1583, 3d. was paid to the butcher for killing a cow; and in the October following 4d. In November 1583, the butcher had 8d. for killing one ox and two swine. In February 1584, for killing two swine 4d. In December 1586, a butcher was paid 6d. for flaying an ox at Hoole, that had died. In October 1594, three tups and two wethers at Tingreave were sold to a butcher at Croston for 5s. 8d. each, being "no mutton to be spent at Smithills," in other words not good enough for the table. In February 1596 were sold to a butcher a veal calf for 5s. 4d., and a heifer calf for 5s. In 1597, to a butcher at Bolton, four veal calves for 23s.; 20 lambs for £3, and 40 sheep for £10 6s. 8d. At Gawthorpe in 1619, a butcher had 4d. for killing a cow.

Butter. For your butter, which only proceedeth from the cream, which is the very heart and strength of milk, it must be gathered very carefully, diligently, and painfully. And though cleanliness be such an ornament to a housewife, that if she want any part thereof, she loseth both that and all good names else, yet in this action it must be more seriously employed than in any other. [*Mark.* then gives directions for the fleeting or gathering of the cream from the milk, which he says should not be kept above two days in summer and four in winter, and continues.] You shall churm or churn it on those usual days, fittest either for your use in the house, or the markets next unto you. The days most accustomably held amongst ordinary housewifes are Tuesday and Friday, — Tuesday in the afternoon to serve Wednesday morning market; and Friday morning to serve Saturday market; for these are the most general market days in this kingdom, and Wednesday, Friday, and Saturday the usual fasting-days of the week, and so meetest for the use of butter. [Then follow directions for churning.] You shall then open your churm, and with both your hands gather the butter well together, and take it from the butter-milk, and put it into a very clean bowl of wood or panshion of earth, sweetened for the purpose. If you intend to spend the butter sweet and fresh, you shall have your bowl or panshion filled with very clean water, and therein with your hand you shall work the butter,

turning and tossing it to and fro, till you have by that labour beaten and washed out all the butter-milk, and brought the butter to a firm substance of itself, without any other moisture; which done, you shall take the butter from the water, and with a point of a knife scotch and slice the butter over and over every way as thick as is possible, leaving no part thereof which your knife must not pass; for this will cleanse and fetch out the smallest hair or mote, or rag of a strainer, and any other thing which by casual means may happen to fall into it. Then spread the butter in a bowl, thin, and take salt, by no means much for sweet butter, and sprinkle it thereupon; then with your hands work the butter and the salt exceeding well together, and make it up, either into dishes, pounds or half pounds. *May butter:* If during May, before you salt your butter, you save a lump thereof, and put it into a vessel and set it in the sun the space of that month, you shall find it exceeding sovereign and medicinable for wounds, strains, aches, and such like grievances. For powdering up, or potting, butter, you shall by no means, as in fresh butter, wash the butter-milk out with water, but only work it clear out with your hands, for water will make the butter rusty or reese. Then weigh your butter, for should you weigh it after it was salted, you would be much deceived in the weight. After salting the clean earthen pots, exceedingly well leaded [glazed] lest the brine should leak through, and cast salt into the bottom; then lay in your butter and press it down hard, and when your pot is filled, cover the top with salt, so as no butter be seen; then, closing up the pot, let it stand where it may be cold and safe. Now there be housewives whose dairies are great, which can by no means conveniently have their butter contained in pots, as in Holland, Suffolk, Norfolk, and such like; and therefore are forced to take barrels, very close and well made; and after they have well salted the butter they fill their barrels therewith. Then they take a small stick, clean and sweet, and therewith make divers holes down through the butter even to the bottom of the barrel; and then make a strong brine of water and salt, which will bear an egg, and after it is well boiled, skimmed and cooled, then pour it upon the top of the butter, till it swim above the same, and so let it settle. Some boil in this brine a branch or two of rosemary, and it is not amiss, but pleasant and wholesome. The most principal season to pot up butter is May only; for then the air is most temperate, and the butter will salt the best, and be the least subject to reesing. The best use of buttermilk for the ablest housewives is charitably to bestow it on the poor neighbours, whose wants do daily cry out for sustenance; and no doubt but she shall find the

profit thereof in a divine place, as well as in her earthly business. (*Mark.*) Essex butter is weighed by the clove or half stone of 8 lb.; 32 cloves or 156 lb. to the weye; in Suffolk 42 cloves or 336 lb. to the weye. 56 lb. of butter make a firkin, and two firkins or 112 lb. a barrel. (*Post.*) Elsewhere the stone of butter was 14 lb. avoirdupois. In various parts of the kingdom different customs prevailed to a very recent period, 1 lb. of butter weighing 14, 16, or 18 oz. In the Shuttleworth Accounts, most of the butter in Lancashire was bought by the stone, and the price varied considerably. In 1582 twelve stone cost 22s. or 1s. 10d. a stone; in April 1583 four stone 12s. or 3s. a stone. In 1597 was received for home-made butter and cheese sold in the house at Smithills £9 0s. 10d. From May 1600 to May 1602, the stone varied from 3s. 4d. to 4s. In July 1604 was paid to John Coulthurst of the Milne 13s. 4d. for five stone (at 2s. 8d.) In January 1606 one stone in Padiham market cost 3s. 8d. In London in July 1608 a pound cost 8d., at the rate of 9s. 4d. the stone. In September 4 lb. cost 2s. (6d. the lb. or 7s. the stone). In April 1609, 2 lb. barrel butter [what is now termed "tub butter"] cost 12d. In 1612 five stone was laid in against Lent, costing 20s. In January 1613, 9 lb. cost 2s. 3d. (or 3d. the pound). In the same year the stone remained at 4s. In December 1617, 2½ stone was bought for 8s. 4d. to make [with tar] sheep salve. In April 1618, eleven stone and three quarterons of butter, at 4s. the stone, cost 47s. In December 1618, four stone (at 3s. 4d.) was bought for 13s. 4d. for sheep salve.

Butter-cakes. These cakes, made of fine wheat flour and butter, so as to resemble the modern "short-cakes," were esteemed a great delicacy in the 16th century, and were indulged in by all classes to such an extent, that the State stepped in with sumptuary laws, which were re-echoed in the bye-laws of manorial courts-leet, forbidding any one to make or sell these cakes under a penalty. Repeated prohibitions from the court-leet jury of the manor of Manchester are to be found in the old records of that court during the reigns of Elizabeth and James I. In these Accounts the only entry as to these cakes is in April 1610, when they formed part of the delicacies provided for the marriage of Eleanor Shuttleworth. The price paid, "butter and wheat cakes 3s. 4d." indicates either a plentiful provision or the costliness of these cates.

Buttery. (*B. Dic.* ? butlery, as containing the house stores). This was generally a cool room, with stone floor, on the ground-floor of a house, where provisions, especially bread and (in the absence of a dairy) butter, cheese,

milk, &c. were kept. The strong and small beer were also kept in the buttery, and in the houses where the olden hospitality was dispensed, bread, cheese and beer, were given to the wayfarer at the buttery-hatch. This was a half-door or gate between the buttery and the great hall, having on the top a small ledge to place the provisions and tankards upon. From the Shuttleworth Accounts it appears that in November 1616 a system of stock-taking of the weekly household consumption was commenced to be kept, under four heads, — kitchen, dairy, buttery and stable. Referring to the Index for the weekly quantities consumed in each, it may suffice to state here that under the head buttery was entered the quantity of oaten and wheaten bread, jannocks, &c., of strong and small beer, and of candles, used weekly.

Buttings. These are evidently small birds, as the entry in the Accounts is "for three dozen of sparrows and buttings, 6d." The probability is that the bird meant is the common bunting (*Emberiza Miliaria* of Linn.), which are plentiful in all parts of the country, in flocks, and are netted and shot in great numbers, and from the similarity of their plumage are not unfrequently sold for larks. Indeed the bunting is often called the woodlark (*Alauda arborea* of Linn.) with which, however, it must not be confounded. Both Bailey and Johnson name without describing a bird as the "Butwyn," which certainly resembles the "Butting" of the Accounts.

Buttons. These fasteners of clothing were of very early manufacture in England; and at times have been made very prominent ornaments of dress. They have been made of an endless variety of material, including wood, bone, cloth, silk, and nearly all the metals, and various alloys of metals. There are in these Accounts numerous entries of the purchase of buttons. (See Index.) In the earlier years these were chiefly for Mr. Sergeant (afterwards Mr. Justice) Shuttleworth; but afterwards we have them for the dress of the children, for the doublets of the boys, and for the attire of the lady. Where the sort of buttons is not specified, it is useless quoting prices; and the following entries only are selected, from a large number: — March 1617, four dozen white and green silk buttons 12d.; three dozen buttons for the boys' clothes 2d.; September 1617, six dozen gold and silver buttons 9s.; November 1617, thirteen dozen Paris buttons 5s. 5d.; December 1617, four dozen hair-colour and ash-colour silk buttons 1s.; March 1618, six dozen silver buttons 6s.; January 1619, six dozen hair buttons for my master 10d.; April 1620, four dozen silk and silver buttons for my mistress 3s. 4d.; July 1620, a long button for a cloak, 8d.

Cabbages. Three varieties were brought to this country from Holland in 1510, and the first planting of them in England is ascribed to Sir Arthur Ashley of Dorset. They were previously imported from the Continent. (*Haydn.*) Coleworts, however, had been grown in England much earlier. (*Nares.*) Under their old name of coleworts, *Ger.* describes and figures 16 varieties, viz., 1. garden, 2. curled ditto, 3. red, 4. white cabbage cole, 5. red ditto ditto, 6. open ditto ditto, 7. double, 8. double crisp, 9. cole flory, 10. swollen colewort, 11. Savoy, 12. curled Savoy, 13. parsley colewort, 14. fine cut ditto, 15. English sea colewort, and 16. wild sea ditto. No. 10 he says he received from a worshipful merchant of London, Master Nicholas Leete, who brought the seeds thereof out of France; who is greatly in love with rare and fair flowers and plants, for which he doth carefully send into Syria, having a servant there at Aleppo, and in many other countries; for the which myself and likewise the whole land are much bound unto him.

Caddis. Steevens supposes this to be coarse ferret. Mr. Malone thinks it a narrow worsted galloon; and adds that there is a very slight serge so called made in France. By a statute of Edward IV. no yeoman or person under that degree was allowed to stuff his purpoint or doublet with cadis, under 6s. 8d. fine and forfeiture.

Cade. A cask or barrel, from which the word keg is evidently corrupted. (*Nares.*) A barrel containing 500 red herrings or 1000 sprats. (*B. Dic.*) In the Accounts, in February 1589, half a cade of sprats (500) was bought for 2s. In February 1592 a cade of sprats cost 4s. 8d. These were doubtless laid in, to be in readiness for the approaching Lent, which commenced, in 1589, in the last week of February.

Cakes. Those named in the Accounts will be found noticed under their distinctive heads, as Banbury, Halifax, Butter, Wheat, &c.

Calamine, a fossil, used as a great drier, an absorbent in outward applications, as cerates and plasters. (*B. Dic.*) The lapis calaminaris, an ore of zinc, consisting of oxide of zinc and carbonic acid (carbonate of zinc). The electric calamine, another ore of zinc (silicious oxide of zinc) was formerly considered a variety of the lapis cal. It consists of silicate and oxide of zinc, with several per cent of water. (*Webs. Dic.*) A mineral of two sorts, grey and red; the latter of some small use in medicine, in some Galenical compositions, for which it ought to be prepared upon a porphyry, and made into troches, with rose water. The grey is of very small use in physic; its chiefest being to turn red copper into yellow, which is called leton [? laten]

or yellow brass. (*Pomet.*) The natural is metallic, the artificial is a kind of scoria, which is separated from the metals in the founders' works, when they make leton, pompholyx (white calamine or flowers of brass, used sometimes in intermitting fevers, but chiefly for ointments for wounds, being detersive and desiccative), or tutty. (*Lemery.*) Tutty is formed during the production of mixed or bell metal. It has no other use that I know of, but in medicine, and that not till 'tis well beaten. After burning and washing, it is made up into troches for diseases of the eyes; being mixed with fresh butter or diluted with rose or plantain water. Well incorporated with fresh butter, tutty is an excellent and sure remedy for the piles. (*Pomet.*) The entry in the Accounts requiring this notice of calamine and tutty is in July 1619, for calaminaris and tutia, 6d.; probably for some application, in the form of ointment.

Calico. If this be the cotton cloth, so named from Calicut in India, where it was first manufactured, then *Anderson* must be in error when he says that calico was first brought to England by the East India Company in 1631. But it is possible that this was an abbreviated form of the name of calimanco, a strong woollen stuff. The entry in the Accounts is in September 1610, half a yard of white calico, 12d.

Calling, among fowlers, is using a call, or artificial pipe, made to catch quails, &c., by imitating their notes. (*B. Dic.*) The *Dic. Rus.* figures an artificial call, made of box or walnut, a pipe, or swan's quill, the bone of a cat's foot opened at one end, a goose quill opened at both ends, &c., and by shifting the quill, till the exact note is obtained, this instrument will imitate the call of the cock-partridge. The sport is practised every day in spring from daybreak to sunrise and from sunset till night; the birds whose calls are thus answered, rush into nets near the fowler. This way lasts only during their time of breeding — April to July. It may also mean the shouting of the lad employed to scare crows from corn fields. The entries in the Accounts are ambiguous. In December 1616 a person was paid for eight days' work at calling (at 3d.) 2s.; in November 1617 another for a fortnight helping to call (at 15d. week) 2s. 6d.; in June 1620 one for two days' calling 8d.; and in January 1621 two labourers for twenty days' stubbing and calling (at 7d.) upon their own table, 23s. 4d. See Note on Cawling.

Calf-house or Calf-cote. There was one at Tingreave, for the thatching of which, in October 1583, 2s. 10d. was paid; and when it was

rebuilt, in April 1594, the bread and ale spent at its rearing and setting cost 2s. In November 1594, a lock for it cost 1s.

Calves. There are two ways of breeding them, — the one to let them run with their dams all the year, which is best, and maketh the goodliest beast; the other to take them from their dams after their first sucking, and so bring them up upon the finger, with flotten [fleet or skimmed] milk, the cold only being taken away and no more; for to give a young calf hot milk is present death or very dangerous. If your calf be calved in five days after the change, which is called prime, do not rear it, for most assuredly it will have the sturdy; therefore preserve it only for the butcher. The best time for rearing of calves is from Michaelmas to Candlemas. A calf would be nourished with milk twelve weeks; only a fortnight before you wean it from milk, let the milk be mixed with water. After your calf hath drunk one month, take the finest, sweetest and softest hay, and putting little wisps into cloven sticks, place them so as the calf may come to them and learn to eat hay. After our Lady's Day, when the weather is fair, you may turn your calves to grass; but by no means let it be rank, but short and sweet, so that he may get it with some labour. (*Mark.*) For the rearing of calves see also *Tusser*, *Fitz.*, *Dic. Rus.*, &c. For prices see Appendix II. If you would have the flesh of your calves extra white, let them be kept clean, giving them fresh litter every day, and let them have a large chalk stone or two to lick, which is to be bored through and hung up by a string in a corner of the stable or coop. (*Dic. Rus.*) In these Accounts we can see that the fatted calf was bought in readiness for the great festivals of the Church, Easter, Whitsuntide and Christmas; being regarded as a delicacy. The feet, too, were extensively used for jelly so early as the times of Elizabeth. In 1582 a fat calf and a quire of paper cost 7s. 8d.; February 1583, a calf 4s. 2d.; September 1584, a fat calf 6s. 2d.; December 1592, ditto 6s. 8d.; 1588 ditto 5s. 10d.; April 1594, half a calf and a head, bought against Whitsuntide, at Bolton, 3s. 1d.; December 1598, a fat calf bought at Bolton against Christmas 12s. 8d.; in 1596 a veal-calf was sold to a butcher for 5s. 4d., and a heifer-calf for 5s.; in 1597 a Bolton butcher bought four veal calves for 23s.; in 1598 Sir Richard Shuttleworth's part of thirteen tithe-calves is taken at 4s. each; in July 1601, during the rebuilding of Gawthorpe Hall, 6s. is given for a fat calf to kill for the house use; in April 1610, half a calf and a calf's head cost 7s.; four calves feet and a med-calf 14d.; a whole veal 15s. 6d.; May 1612, a fat calf, the head and twelve

feet, 10s. 6d.; August 1612, a fat calf 9s.; April 1617, a fat calf against Easter 8s.; April 1618, ditto 9s. 3d.; 1619, received for a little fat calf 6s.; January 1620, a fat calf 11s.; August ditto 9s. *Calf's Head:* In July 1591, one cost 4d.; in September two cost 7d.; January 1592, one 4d.; June 1610, a calf's head, heart and eight feet 12d.; August 1611, one head 5d.; April 1613, head and feet 5d. *Calf's Tongue:* In August 1611, one cost 6d. *Calves' Feet:* December 1593, eight kine feet and twelve calves' feet, with a jelly-bag and strainer, cost 22d.; December 1594, twenty-two kine and twenty-eight calves' feet, bought at Manchester, cost 2s 5d., and at the same time a jelly-bag and strainer were bought; December 1608, three pairs of calves' feet 12d.; April 1610, three pairs 6d., and a [jelly?] glass was got for the use of the cook, 1d.; in September 1612, twelve calves' feet cost 6d. — (See Veal.)

Cambrics. A fabric of fine linen used for ruffles. (*Shakspere.*) Cambrics were first worn in England and accounted a great luxury of dress in the 22nd Elizabeth 1580. (*Stowe.*) The entries in these Accounts are thirty years later. In April 1613 two yards to my mistress cost 10s.; and in October 1621, $2\frac{3}{4}$ ells cost 12s. 4d.

Cammaneke or Camaca (old Latin *Camica*), a camlet of fine stuff, made of camels' hair. (*B. Dic.*) More probably in this case, a kind of silk or rich cloth, of which curtains were often made. (*Halli.*) The entry in the Accounts is September 1597, a yard and a half of cammaneke, bought at Manchester, 9s. 6d.

Candles. Dipped candles were chiefly in use, those of wax being deemed a luxury. (*Haydn.*) Each family made its own candles, using rushes for wicks, so that the ordinary candle of those days was a mere rush-light, and it must have been necessary to use a great number to illuminate any large apartment. *Huloet* speaks of the candle-beams that hang in gentlemen's halls, with sockets to set candles upon. The fat of animals accumulated in the cooking of meat would supply the tallow, and from various causes this would be dark-coloured. Hence when candles were purchased of the professional candle-maker, either the tallow was whiter or they were of wax, for they are called in distinction "white candles." In the Accounts, from 1583 to 1620, are various entries (see Index) of payments for "candle-rushes," usually a few pence only, but varying from 2d. to 2s. In August 1592, and August 1593, are two items of 12d. each for "candle-piths," — whether of rushes or other plants does not appear. The entries as to the making of candles are curious: November 1616, to a man

for three days' work at the candles 13d.; September 1617, to the candle-maker [probably John Starkie of Padiham] for making 32 dozen 2lb. of canvass-cotton-wick candles at 6d. the lb., 16s. 1d.; for 10 lb. of canvas-wick candles at 14½d., 12s. 5d.; March 1618, to John Starkie, for twice making candles at Padiham Mill, 4d.; December 1618, to the candle-maker for making 21 dozen [? lb.] at 6d., 10s. 6d.; for making 10½ lb. of canvas-cotton-wick candles, at 16d., 14s. The purchases of candles commenced in September 1600, when 4 lb. of "white candles," at 5d., cost 1s. 8d.; October, 2 lb. 9d.; January 1601, 1 lb. 5d.; and 5d. per lb. was paid to August 1605. In August 1608, the family being then at Islington, 12 lb. of candles (the term "white" being now dropped) were bought for 4s.; in November 1610, 24 lb. (at 5d.) were bought of John Starkie of Padiham; December 1611, 20 lb. bought at Padiham cost 7s.; in August 1612, was paid to a chandler of Halifax 54s. for 14½ dozen lb. at 3s. 8d.; February 1613, 30 lb. at Halifax cost 10s. or 4d. a lb.; in June 1613, at Padiham, 3 lb. 1s. 1½d., and in October a dozen lb. were bought of John Starkie, Padiham, for 4s. 3d.

Candy (possibly from *Candeo*, Latin, to be white, but in Arabic and Persian, *kand*, *kandon* (Sanscrit *khand*) is the saccharine matter of the sugar-cane, or concrete sugar. It is a species of confectionery, or compound of sugar with some other substance, in crystals. (*Webs. Dic.*) White sugar candy is made of white Lisbon sugar and white sugar, melted together and boiled to a candy; and in cooling allowed to crystallise upon little sticks. Red (or brown) sugar candy is made the same way, except with brown Muscovado sugar. Both sorts are better than common sugar for rheums, coughs, colds, catarrhs, asthmas, wheezings, &c. Put into the eyes in fine powder, they take away their dimness, and heal them being bloodshot; as they cleanse old sores, being strewed gently upon them. (*Pomet.*) Various kinds of candy, — sugar, white, brown, &c. — are described in the *C. C. Dic.*, *Price*, *Raff*, &c. The only entry in the Accounts is in December 1617 of a payment for brown candy and fenugreek, of 2s. This was probably for some external curative application, as fenugreek was used in cataplasms, clysters, &c.

Canell. See Cinnamon.

Cans. Cups or vessels [of metal] for liquors, as a can of ale. Dutch *kan*, Saxon *canna*, German *kanne*, Danish *kande*; probably so called from holding or containing; Welsh *cannu* or *ganu*, to contain. (*Webs. Dic.*) Its diminutive canakin, a little can or drinking-cup of metal, is used by Shak-

spere, "and let me the canakin clink." In the Accounts, in July 1619, two pewter cans cost 6s. 6d., some jugs, bottles and leathern bottles being bought at the same time. But can was also the name of a wooden drinking vessel of the same shape; for in April 1594, three "cans of oak" for servants to drink in, with a sieve, cost 16d.

Canvas (from the root of *canna*, a cane, *cannabis*, Latin, hemp) a coarse cloth made of hemp or flax. (*Webs. Dic.*) It seems that what were called the cotton wicks of candles were of canvas. (See Candles). The entries of purchases of canvas in these Accounts are too numerous to specify here. (See Index.) Much of the canvas used at Smithills was spun and woven from the hemp or flax grown at Hoole. The prices of weaving it may be interesting: — In November 1583 the weaving of 62 yards cost 3s. 8d.; in October 1584 that of 42 yards 3s. 4d.; (in June 1587, 40 yards were bought for 13s. 4d.); in April 1589, for the weaving of 30 yards 15d., or a halfpenny a yard was paid; in June 40 yards weaving 20d.; and so on. Besides the ordinary canvas, there was a sort called "great canvas," probably from its extra thickness or width. While the ordinary canvas averaged 5d. a yard, the great canvas was 6d. or 7d. When the little was 3d. the great was 4d. Again canvas was made of various degrees of fineness. In July 1611, $7\frac{1}{2}$ yards of canvas cloth for shirts to John Leigh (at $9\frac{1}{2}$d.) cost 5s. 11d. In December 1617, for two yards to mend bedding 17d. was paid; in January 1618, a yard for mending sacks 8d.; in December 1620, half an ell cost 13d.; while in March 1617, one ell of Normandy canvas cost only 22d.

Capers (Latin *capparis*, Dutch *kapper*, German *kaper*), the flower-buds or unexpanded flowers of the caper-bush (*capparis spinosa*), much used as pickles. The bush is a low shrub, generally growing from the joints of old walls, from fissures in rocks, and amongst rubbish, in Southern Europe. (*Encyc.*) 'Tis a certain truth that all the capers eaten in Europe, except those of Majorca, come from Toulon. When the peasants have gathered their capers, before they pickle them, they run them through sieves whose holes are of different sizes, by which means they have capers of several sorts, which nevertheless come from the same plant: however the lesser the capers are, the more they are valued. (*Pomet.*) The pickle is used as sauce with meat, and is made of vinegar, salt water, and a proportionable quantity of spirit of wine, which preserves the pickle, and the things pickled. (*Lemery.*) In the Accounts in March 1618, a barrel of capers cost 3s. 6d., and it seems to have been bought at York, with a barrel of olives.

Capons. These were a favourite dish as early as the reign of Richard II. In the *Cury* (1390) is a recipe for "capons in concys," a sauce then in vogue. The capons are to be half roasted, hewed into gobbets, cast into a pot with broth, and boiled till tender; then strong powder (i.e. of pepper, ginger, and the warmer spices mixed) saffron and salt are added, and the hard whites of eggs sliced thin; and served with the yolks whole and the dish floured with the powder of cloves. A recipe for the same dish is given in a still earlier MS. on cookery (1381), in which the lyre or fleshy part of the capon is to be broken small in a mortar and mixed with pepper and white bread. In later times a capon in grease (cooked in butter or lard) and a cock-o'-grease were favourite dishes; and in Elizabethan times capons were frequently sent as presents, being esteemed as dainties. In the Accounts we find that capons were sent to Smithills by the Levers and other neighbouring families, as presents. For the price of capons at various periods see Appendix II. In May 1588 four capons bought at Eccleston cost, with carriage, 4s. 8d.; in June seven old and three young ones cost 7s. 6d.; in October twenty cost 13s. 2d. (not quite 8d. each); in November fifteen cost 10s. (about 8½d.); in August 1590 ten, "at 8d. and 3d. more," cost 6s. 11d.; in October six cost 4s. and ten cost 6s.; in September 1591 seven cost 3s. 8d.; in November twelve cost 7s. 8d. and six cost 3s. In November 1593 ten cost only 5s.; in August 1608, in London, a capon and a rabbit cost 3s.; in December one capon 2s. 4d.; but at Gawthorpe, in April 1610, eight capons (for a wedding dinner) cost 8s.; in May 1612 six, bought at Mr. Lister's of the Deane, 7s.; in October 1617 two cost 2s., and in August 1618 one cost 1s.

Caps. Their general use may be referred to the year 1449. The velvet cap was called a mortier, the wool cap a bonnet. (*Haydn.*) In 1571 a law was enacted that every person above seven years of age should wear on Sundays or holidays a cap of wool, knit, made, thickened and dressed in England by some of the trade of cappers, under forfeiture of ¾d. for every day's neglect. The following persons were exempt: maids, ladies and gentlewomen, every lord, knight and gentleman of twenty marks of land (£13 6s. 8d.), and such as had borne office of worship in any city, town or place. Among other varieties of woollen caps worn in pursuance of the law of 1571 was a kind, originally made for sailors, and called Richmond caps, from the place of their manufacture, Richmond, co. York. It was probably one of these caps that was bought in December 1602 for Watmough, the entry in the Accounts being "a rushemand cappe, 18d." Very dif-

ferent in quality and price was that bought in May 1617, a wrought cappe for my mistress, bought at London, 15s.

Carding, combing or opening wool, flax, hemp, &c. with a card, for the purpose of cleansing it of extraneous matter, separating the coarser parts, and making it fine and soft for spinning. It is worth observing that in several languages the same word means a card and a thistle or teasel, and the English word card is doubtless from the Latin *carduus*, a thistle. Formerly carding was done by teasels, but later by an instrument consisting of bent teeth of wire, set in a thick piece of leather; and now wool and cotton are generally carded in mills by teeth fixed on a wheel, moved by water [later still by carding-engines]. (*B. Dic.*) In the Accounts, in July 1621, is an entry of a payment to old Leigh's wife, for spinning and carding [wool] at Barton 4s. It is probably to cards for wool that the two following items apply: December 1616, cards 3d.; May 1617, a pair of two cards 9d.

Cards, Playing. It has been supposed that an entry in a computus of 1377, which mentions a game entitled "the four kings," refers to cards, and it is conjectured that Edward I., after five years' stay in Syria, brought the game to England. But no other notice is found of cards for 86 years, till the reign of Edward IV., when an act was passed in 1463 (on a petition of the card-makers of the city of London) prohibiting the importation of playing-cards; and even after that period card-playing became a very general pastime, and was very fashionable at court in the reign of Henry VII. A statute of that reign forbade any householder to permit card-playing in his house under a penalty of 6s. 8d. for every offence; and prohibited apprentices from playing at cards, except in the Christmas holidays, and then only in their masters' houses. Agreeable to this privilege, *Stowe*, describing the customs of London, says that from All Hallows Eve to the day following Candlemas Day [October 31 to February 3] there was, among other sports, playing at cards for counters, nails, and points in every house, more for pastime than for gain. Several writers of the period, however, were very severe in their reflections on card-playing. Henry VIII. preferred the sports of the field to sedentary amusements. Sir William Forrest, who wrote at the close of his reign, in a poetical treatise "The Poesy of Princely Practice," which he presented to his son Edward VI., says a monarch may after dinner indulge himself with music, or otherwise "at tables, chess, or cards, awhile himself repose;" but in the same poem he suggests that those who sit in alehouses, playing "at tables, or dice, or

that cardis men call," should be punished. In Barclay's "Ship of Fools" (printed by Pynson in 1508) are the lines —

> The damnable lust of cards and of dice,
> And other games, prohibit by the law.

Amongst the most ancient games of cards known to have been played in England are prime or primero, trump (which was very common among the people towards the close of the 16th century) post and pair, heaving of the maw, lodam, gleek, mount saint or cent; picket is mentioned in 1670, new cut (about 1600), knave out of doors, ruff (double, English and French), lansquenet, &c. Both Queens Mary and Elizabeth were fond of card-playing; and towards the close of the latter's reign, Edward Darcy obtained a patent for card-making. Their importation was prohibited after the 20th July 1615 (James I.), "as the art of making them was then brought to perfection in this country." In the Accounts, in December 1616, is an entry of cards 3d.; four dozen counters 6d.

Carduus Benedictus. In shops it is called by a compound word, *cardo-benedictus*, a kind of wild, bastard saffron; named in Spanish *cardo sancto*, in French *chardon benoist*, and in English blessed or holy thistle. Taken in meat and drink it is good for the swimming and giddiness of the head, strengtheneth memory, and is a singular remedy against deafness. Boiled in wine and drunk hot, it healeth griping pains, killeth and expelleth worms, causeth sweat, drieth out gravel, cleanseth the stomach, and is very good against the fever quartan. The juice is singular good against all poison, as Jerome Bock witnesseth, and helpeth the inflammation of the liver, as reporteth Joachimus Camerarius of Noremberg. The green herb, pounded, and laid to, is good against all hot swellings, as erysipelas, plague sores and blotches, especially those that proceed of the pestilence, and is also good to be laid upon the bitings of mad dogs, serpents, spiders, or any venomous beast whatever. (*Ger.*, who, being a native of Nantwich, adds— It is diligently cherished in gardens in these northern parts.) Carduus Benedictus, or blessed thistles (which should be sown in March), seeds and dies the first year: the excellent virtues thereof I refer to herbals, for we are gardeners, not physicians. (*Mark.*) In the Accounts, in a note of garden seeds yearly bought, p. 214, is "cadmus benedictus seed 2d."

Careering. This word is of doubtful signification. In the manége, career is a place enclosed with a barrier, in which they run at the ring. In falconry, it is a flight or tour of the hawk, about 120 yards. Neither meaning seems to apply to the entry in the Accounts of July 1600, paid in

Waswall for bread and drink to seventeen men that came with the careringe that came forth of Pendle forest, 4s. 4d. Perhaps it means simply a procession of carres, with timber from the wood; for carre is defined in the Catholicon as "a lytylle carte that oone hors drawyth."

Cargrasse and Scargrasse. Pennant says the great crested grebe (*Podiceps cristatus*) is called the cargoose. It weighs $2\frac{1}{2}$ lb. The young of the herring-gull was called scaurie; in Norwegian skuire. The goosander (the *mergus merganser* of Linnæus) is called in Sweden the storskrake. Then the wild-goose or Greylas (*anser ferus* or *anas anser*) is called in Sweden the gra-gas, or grey-goose. Which of these birds is meant by the various orthography of the writer in these Accounts it is not easy to say. It is not improbable that the word is a perversion of scare-crow, as there is a bird so called in the north of England. The scare-crow (*Larus niger* of Gesner) is a small gull of the size of a blackbird. They fly in flocks for the most part twenty or thirty together. They catch gnats and other water insects; their flesh is good to eat. This is (I suppose) the same with that which Mr. Johnson [of Brignal, near Greta Bridge, Yorkshire] saith they in the north call the scare-crow. (*Willoughby's Ornithology*, translated by John Ray F.R.S., fol. 1678.) But it is more probable that the bird meant is the cargoose, a provincial name for the gaunt or crested grebe (the *Podiceps cristatus* of Latham). A full-grown male weighs between 2 lb. and 3 lb. The tippet grebe is the female or young of this species. The bird is indigenous to England; it breeds in the meres of Shropshire, Cheshire and Lancashire, and in the fens of Lincolnshire. In the winter it visits the coasts and large rivers, especially in hard weather when the standing waters are frozen. (*Montagu.*) In the Accounts one entry in December 1594 is of ten snipes and five cargrasses 15d.; another in August 1595 is of four scargrasses, two green plovers and two teals 8d. (See Note on Scargrasse.)

Caroche, a species of coach or carriage of pleasure used in London. (*Webs. Dic.*) *Minshew* says it was a large coach, *Carocchio*, Italian, or *Carocho*, Spanish, as if from *carro de ocho*, a coach and eight. In Ben Jonson's *Devil is an Ass* is the line "Have with them for the great caroch, six horses." That it differed from coach is shown by the line "In horse-litters, in coaches, or caroaches." (*Ram Alley*, O. Pl. vol. v. 475.) And in Guin's *Tu Quoque* (O. Pl. vol vii. p. 28) are these —

> Nay, for a need, out of his easy nature
> May'st draw him to the keeping of a coach
> For country, and *carroch* for London.

Coaches are said to have been first brought into England by William Boonen, a Dutchman, who became coachman to Queen Elizabeth. (*Nares.*) In the Accounts, we have in London, in 1609, the hire of a caroche for a day; repairs &c. to one used to convey the family from London to Lancashire, and the purchase in 1620 of an old caroche, with the cost of its repairs and furniture. April 1609, for the hire of a caroche a day (in London) 2s. 6d.; given to the men who came to mend the caroche 12d.; flaps to it 5s.; for a place to set the caroche horses in at London 3d. During the journey from London northward, a smith at Stony Stratford was paid for mending a wheel of the caroche 4d.; at Lichfield two cruppers and a bridle were bought for its horses 2s. 4d.; and 4d. was paid for grease to the caroche; at Warrington, for dressing of the caroche and roypeinge [? roping, cording] of the boots, 4d. In August 1620, oil for the caroche 14d.; and in respect of it and its furniture are the following items: — Paid for an old caroche (in London) one bed and old furniture for four horses £3 15s.; for bushing one wheel with iron, one iron pin, nails, wheel mending, and for butter 4s.; spent by two men and their horses in fetching the caroche to Gawthorpe 13s. 8d.; more oil for the caroche 3d.; dressing and oiling two hides for it 6d.; 3 lb. of varnish for it 21d.; 100 of burnish nails 2s. 6d., tacks 2d., two yards of red buckram 2s. 8d., $1\frac{1}{2}$ oz. and half a quarter of silk fringe 4s. 4d., a brassell skin [a skin dyed red or brasil colour] 10d.; spent in buying these things in Manchester 20d.; to a smith of Whalley for mending two bridle-bits for the caroche 6d.; and caroche-work paid for plates and nails 6d. — See Carriage and Coach.

Carp. *Baker's Chronicle* has the well-known couplet —

> Hops and turkeys, carps and beer
> Came into England all in a year.

Izaak Walton adds, "There was a time about a hundred or a few more years [before he wrote] when there were no carps in England." And again he says: "This fresh-water, or pond-fish, was first brought to this country about 1525." All these statements are in error, as appears from the *Boke of St. Alban's*, from the entry of a carp brought to the queen of Henry VII. in March 1502, and from *Henry VIII.*, where several persons are mentioned as having brought to the king presents of carps. For prices &c. see Appendix II. The carp is very dainty to bite, except very early in the morning or very late at night; therefore he must be much enticed with paste. His best baits are the moss-worm, red-worm, or minnow, for he seldom refuseth them. The caddis-worm is good in June; the maggot,

black-worm, or grasshopper in July, August, and September. Paste, made of sour ale, white of eggs and bread crumbs, will very much entice him. Ever before you fish for carp, cast into the pond or river a handful of white bread chippings, for they not only entice him to your bait, but give you notice, if you be near his haunt, for you shall presently hear him smack above the water; and then if you miss him, either your fortune or skill is not good. (*Mark.*)

Carpenters. (French *Charpentier*, Latin *carpentarius*, from *carpentum*, a chariot; meaning originally a cart-wright or coachmaker). *Johnson* distinguishes between the framer of a house or carpenter, and the finisher of the interior wood-work, or joiner. This distinction is also shown in the Accounts, especially in reference to the building of Gawthorpe; carpenters or wrights place the beams, lay the floors, &c., whilst the joiners work at the ceilings, hang doors, make tables, &c. In December 1608, a carpenter was paid 4d. for mending a pale; [? paling, or a pail or bucket.]

Carraways, the seeds of a biennial plant, the *carum carisi* of Linnæus, with a taper root like a parsnip, which, when young, is good eating. The seeds (which have an aromatic smell and a warm, pungent taste) are used in confectionery, and also in medicine as a carminative. (*Encyc.*) Held in the mouth, it is esteemed proper to make the breath sweet, and very good to promote digestion, to allay or expel wind, to strengthen the stomach, and to excite or provoke urine. The Germans have such a regard for it that they always put it into their pie-crust, mix it in their bread, and in a great measure in all their sauces. (*Pomet.*) The seeds confected, or made with sugar into comfits, are very good for the stomach; they help digestion, assuage and dissolve all windiness, and are answerable to anniseed in operation and virtues. (*Ger.*) In a cookery recipe of 1390, we find coriander, carraways ground small, pepper in powder and garlic ground, together infused in red wine, used as a sauce for roast loin of pork. (*Cury.*) In "A good boke of Kervyng and Norture," (1508), amongst the articles for the dessert are named "blanderells, pippins, careway in comfit, his stomach to ease." *Price* has recipes for carraway cakes, and carraway water; also spirit of clary and carraways; and *C. C. Dic.* has carraway cakes and confects [comfits]. Carraways do not appear in either of the lists of the spices in the Accounts pp. 212, 213; but they are named elsewhere. For prices &c. see Appendix II. In an entry of spices bought in January 1601 (p. 132) amongst aniseed, pepper, mace and cloves, we find ½ lb courwaynes 3d.; but these are probably not carraways but currants.

Carreke. In *Whall.*, under the date 1521, occurs the entry "For salt, xxvj karrok, ij^{li} js. vjd." Karrok is also rendered a cart or wain. (*Spelman Gloss. in voc. Carrocium.*) — See Note on Crannock.

Carriage. The charge for the carrying or conveyance of articles from one place to another. The Accounts are full of entries of carriage between various places and Smithills till 1600, afterwards to and from Gawthorpe. Amongst these places are the following in Lancashire: — Blackburn, Barton, Bolton, Burnley, Chorley, Colne, Hoole, Inskip, Liverpool, Manchester, Rochdale, Tingreave, and Warrington. In adjacent counties, Halifax, York, Chester, and Lyme. At greater distances, Stourbridge, Whichforth, and London. For these in detail see Index, *in voce* Carriage. A few of the most remarkable entries we subjoin: — January 1583, a fellow which came from Manchester with a letter 6d.; March 1583, carriage [? from London to Smithills] of a hundred [weight] of hops and certain oranges 6s.; September 1584, carriage of a buck from Hapton to Gawthorpe 4d.; of a horse to Lyme 4d.; June 1586, Pan [real name Parren] the carrier, for carriage of the liveries and hops [? from London to Smithills] 6s. 8d.; November 1586, Peren the [same] carrier, for carriage of a hundred [weight] saving a quartern of hops [? from London] 6s.; May 1588, carriage of a swan from Tingreave 4d.; October 1590, carriage of a stillatory [a still] from Manchester to Bolton 4d.; April 1591, of half a tun of wine from Chester to Smithills 10s.; September 1601, of four fodder of lead from Grinstone to Colne 50s.; November 1602, of sixty-nine loads of lead from Bolton to Padiham bridge end (at 5d.) 28s. 9d.; August 1605, of timber from the vessel to the tithe-barn of Much Hoole 16d. Other Lancashire entries are: — 1583, of a cowde [? cowhide] saddle-tree from Blackburn to Smithills 3d.; August 1612, carriage of my mistress's box [from Gawthorpe] to Barton 3d.: June 1602, of a ton of iron [whence is not stated] to Colne 17s. 2d.; February 1617, of 302 stone of iron from Skipton to Colne 9d.; October 1618, of 12c. 1qr. of iron and a firkin of soap from York to Colne 24s. 6d.; November 1618, of a great pie [from Gawthorpe] to Colne 6d; March 1620, of garden seeds to Colne 3d.; May 1603, of 187 yards of boards, a foot deep, from Chorley to Mr. Rushton's coalpit 6s. 8d.; June 1590, of a pack [? from London] to Bolton 10s.; of 5 cwt. of iron in square bars and 1 cwt. of flat bars [whence not stated] to Burnley 4s.; March 1596, of 3 doz. and 2 doz. small fish from Hoole to Smithills 6d.; November 1604, of 20 metts of barley from Hoole to Tingreave 10s.; December 1609, of a barrel of white herrings and other fish

from Hoole to Gawthorpe 12d.; January 1610, of a load of salt fish from Hoole to Gawthorpe 2s.; June 1593, of a ton of iron from Liverpool to Smithills 10s. 4d.; October 1587, of a pack from Smithills to Manchester 10d.; December 1592, of a dozen of bread from Manchester to Smithills 14d.; July 1594, of a runlet of wine (15 gallons) from Manchester to Smithills 9d.; July 1596, of 5 gallons 3 quarts of wine from Manchester to Smithills 8d. November 1592, of a load of tar from Rochdale to Smithills 11d.; October 1591, of a peck of hops from Warrington to Smithills 12d.; November 1592, of the spices and soap from ditto ditto (being sent from Chester) 12d. June 1586, of a runlet (18 gallons) of sack, two hogsheads of wine, and half a ton (25 bars) of Spanish iron from Chester to Smithills 17s.; June 1588, of a tierce of claret and two casks (white wine and vinegar) and 4 cwt. of iron from Chester to Smithills 10s.; June 1590, of three parts [? fourths] of a ton of iron from Chester to Smithills 10s. 4d.; April 1591, of half a tun of wine ditto ditto 10s.; May 1592, of a hogshead and a tierce of wine ditto ditto 9s. 4d. October 1597, of 12 ling to Halifax 2s. 6d.; August 1600, of two horse loads of iron from Halifax to Burnley 2s.; of two barrels of wine and vinegar from Halifax to Gawthorpe 2s.; September 1612, of a hamper and two cloak cloths [? from London] to Halifax 7s.; August 1617, of a windlass rope from Halifax to Padiham 8d.; November 1590, 20 gallons of tar and carriage from York to Smithills 15s.; September 1613, of a cradle, a basket, and things therein from York to Gawthorpe 3s.; March 1618, of ten stone weight betwixt York and Colne 2s. 11d. Stourbridge fair was a great mart, even for fish (see Note on Stourbridge) as the following entries show: September 1589, carriage of sixteen ling and eight cod from Stourbridge to Smithills 10s.; October, of a pack of fish ditto ditto 11s.; September 1592, of 106 lb. of hops and twelve ling from Stourbridge to Bolton 7s. 6d.; October 1595, of twelve ling, ditto to Smithills 8s. 6d.; September 1596, of twelve ling, ditto to Bolton 12s.; of a pack containing 1 c. 1 qr. 16 lb. of hops, two ling and two haberdine from ditto to Preston (for Gawthorpe) 15s. There are nearly forty entries of carriage to or from London; the following are the most noteworthy: — July 1583, of a packet of Mr. James Lyghe [? Leigh of Lyme] which came from London 6s.; July 1586, Parren the carrier, carriage of a trunk from London 11s.; May 1587, of six puddings (weighing 16 lb.) to London 12d.; October 1587, of a pack to London 11s.; December, of a little woodcock pie, and a dozen of puddings to London 13d.; May 1588, of two cheeses "sent to my brother at London," 15d.; October, of a woodcock

pie ditto 18d.; another pie 2s.; March 1589, of four cheeses from Manchester to ditto 4s. 2d.; December 1590, of spice from London 18d.; August 1591, of a pack from London to Manchester 8s. 6d.; April 1592, of artichoke slips and other things for my lady from London 3s. 8d.; April 1594, of a half pack from Smithills to London 8d.; February 1595, of the livery cloaks and a ream of paper, London to Bolton, 11s. 4d.; December 1604, of the livery cloth ditto ditto 3s. 4d.; August 1608, the Banbury carrier for carriage of 1½ cwt. to London 7s.; September 1608, to Rogers the carrier, for 3 c. 1 q. to London from Whichford, at ½d. the lb., 15s. 6d.; July 1610, of a box of spices from London to Great Lever 8s. 4d.; October 1611, of a trunk and a fardel of stuff from London 14s. 4d.; December, of a box, a rundlet, and a hamper (168 lb.) from London to Halifax, 14s.; April 1612, of a gun from London 2s. 6d.; March 1613, of a box of sweetmeats from London to Bolton 3s. 4d.; June 1613, to the Halifax carrier for carriage of three trunks from London to Gawthorpe £3; December 1616, of a rundlet of muscadine from London 3s. 4d.; December 1617, of my master's cloak-bag to London 2s. 6d.; July 1618, of 3½ cwt. London to Halifax 23s.; December 1618, of two pies to London, 6s. 8d.; April 1619, of two pieces of broadcloth from London to Padiham 8s. 7d.; July 1621, of two packs from London to Halifax 34s.

Carriages seem to have been known in England in 1555, but not the art of making them. Close carriages of good workmanship began to be used by persons of the highest quality at the close of the 16th century. They were first made in England in the reign of Elizabeth, and were called whirlicocks. The Duke of Buckingham, in 1619, drove six horses; and the Duke of Northumberland, in rivalry, drove eight. (*Haydn.*)

Carrots, amongst other edible roots, were formerly imported from Holland and Flanders. It was not till after 1540 that they were produced in England, and they were then very much smaller, having been much improved in growth and flavour under English culture. (*Mortimer.*) In the Accounts, the first entry of carrots was in August 1608, in London, when carrots, radishes and herbs were bought together for 3d. In March 1620, 4d. was paid for carrot seed; and in March 1621, for carrot and leek seed 3d.

Cart. (Welsh *cart*, Saxon *crœt*) is a carriage with two wheels drawn by one or more horses, and must be distinguished from the wain or wagon, *weg*, Saxon, *waeghen*, Belgic), a long cart with four wheels. — A husbandman must have a cart, made of ash, because it is light, and like

stuff to it as is to a wain; and also a cart-saddle, back-bands and belly-bands, and a card-ladder behind, when he shall carry either corn or kyddes (faggots), or such other. (*Fitz.*) In the Accounts, in July 1601, during the building of Gawthorpe, a carter was paid 15d. for five days' work, and he was hired thenceforward till Michaelmas at 15d. a week, broken work and whole. From other entries carters appear to have had 2½d. to 3d. a day, and in August 1604 a carter is paid 10s., his quarter's wages. For wages of carters at various periods see Appendix II.

Cask (Spanish and Portuguese *casco*) is a comprehensive term; including the pipe, hogshead, butt, tierce, barrel, keg, rundlet, &c. In the Accounts, in June 1586, a cask or rundlet to put sack in cost 18d.; and there are various other entries of casks, &c. In August 1589 a hogshead of claret is named, and two little casks to hold thirteen gallons of sack. (See also Barrel, Rundlet, &c.)

Cattle, &c. Where are oxen commonly more large of bone, horses more decent and pleasant in pace, kine more commodious for the pale, sheep more profitable for wool, swine more wholesome of flesh, and goats more gainful to their keepers, than here with us in England? I suppose that our kine are so abundant in yield of milk (whereof we make our butter and cheese), as the like anywhere else, and so apt for the plough in divers places as either our horses or oxen. . . . . The gains gotten by a cow (all charges borne) hath been valued at 200 yards; but now, as land is enhanced this proportion of gain is much abated. . . . . Our oxen are such as the like are not to be found in any country of Europe, both for greatness of body and sweetness of flesh. . . . . The flesh of our oxen and kine is sold both by hand and by weight, as the buyer will; but in young ware rather by weight, especially for the steer and heifer, sith the finer beef is the lightest, whereas the flesh of bulls and old kine, &c. is of sadder substance, and therefore much heavier as it lieth in the scale. . . . . It is not strange in England to see oxen whose horns have the length of a yard or three feet between the tips, and they themselves so tall as the height of a man of mean and indifferent stature is scarce equal unto them. Nevertheless . . . . . the greatest occupiers wean least store, because they can buy them (as they say) far better cheap than to raise and bring them up. In my time a cow hath risen from four nobles to four marks [i.e. from £1. 6s. 8d. to £2 13s. 4d.] by this means, which notwithstanding were no great price, if they did yearly bring forth more than one calf apiece, as I hear they do in other countries. (*Harri.*) See also Beasts. — Lancashire chiefly

in these parts is most remarkable for breeding cattle, of a size more than ordinary large, particularly about Burnley and Maudsley, from which places I have known cattle sold at extraordinary rates, an heifer sometimes amounting to £15 or £20. The ground they feed upon is nearly upon an ascent, and the grass shorter than in lower grounds. The usual method is to buy calves in those parts, when they are about one year old, then by removing them to a more fruitful pasture, they arrive at a larger pitch than usual. (*Leigh.*) (See Beasts, Cows, Oxen, &c.)

Cawling. The following entry is puzzling: March 1602, a labourer hedging — for six days making yeard [earth, perhaps for what is called hedge-backing] at Scolebank, and *cawlinge* in the isles at Gawthorpe (at 2½d. day) 15d. It may mean using bird-calls, or shouting to scare crows, or as a call, in northern dialect, is an outlet of water from a dam, the letting off such water. In Cumberland calling or wearing is the making of wears, and this is the probable meaning of the entry. (See Calling.)

Caytrel, probably a heavy hammer or pick. The entry June 1600, during the building of Gawthorpe, is to Gregory the mason, for a caytrel to break stones withal, 4s. 2d.

Ceiling Rooms. This term is now applied solely to the top or roof of a room; but in the 16th century it further implied the canopy of an altar or throne, and the tester of a bed; and also indicated the covering of the walls with wooden panels, or wainscoting. "These wallys shalbe celyd with cyprusse. The roof shalbe celed vautwyse and with cheker work." (*Hooman.*) In August 1604, when the interior work in the newly-erected Gawthorpe Hall was considerably advanced, is an entry for ceiling both the sides and the north end of the chamber next the dining chamber (49¼ yards at 2s. 6d. and 18d. more) £6 3s.; and in the following October two men for ceiling of the little room or withdrawing place, between the dining chamber and the hall, upon their own charges, — the said room containing in measure 34½ yards, the portal 6 yards, in all 40½ (at 15d.) 50s. 8d.

Chafing-Dish (of *échauffer*, French, to heat or warm) a kitchen utensil for warming victuals. (*B. Dic.*) A portable dish or grate to hold coals for heating anything set on it. (*Webs. Dic.*) In the Accounts, October 1608, an iron chafing-dish cost 12d.; November 1616, mending one cost 4d.; April 1617, three earthen chafing-dishes cost 6d. These entries show that there were two kinds of chafing-dishes; of which one is described by Bailey, and the other, and only modern one, by various lexicographers.

Chairs (French *chaire*, a pulpit, contracted from the Norman *cadiere*,

Greek and Latin *cathedra*) originally stools; anciently a sort of pulpit in churches. Chairs were in use in England among the Britons and Anglo-Saxons. In the Accounts, in January 1613, a chair cost 2s. At that period the chair seat was ordinarily of rushes.

Charcoal (Latin *carbo*, of char, to burn slowly under covering to coal or carbon; and coal), coals of burned wood. A sack of charcoal contained four bushels. Charcoal was well known to the ancients; Vitruvius recommends it for foundations in humid soils; and Pliny the admixture of its dust with cements, especially for the beds of pavements; while Apuleius makes of its dust a toothpowder. It must have been in use from an early period in England, and before the discovery of pitcoal; when coal or *carbo* is named in ancient documents it is charcoal that is meant. In the Accounts, in July 1608, at London, four sacks of charcoal cost 4s.

Charterers, holders of land by charter, in soccage. (*Coke.*) In the Accounts, in September 1583, the tenants and charterers of Oswaldtwisle pay their tithe-corn silver; and there are several similar entries at later periods.

Chassebells. ? Chasuble, which in the Roman Catholic Church is an outward vestment worn by the priest in saying mass; having a large embroidered or gilt cross on the back, and a pillar in front, designed to be emblematical of Christ's sufferings. (*Webs. Dic.*) But this seems hardly applicable to any garment destined for servants, and the entry in the Accounts is, November 1612, twenty-four yards of cloth at 6d. for three chassebells for the servants at Barton, 12s. If the word servants has been written by mistake for "service," the thing would be plain. Camden speaks of "a gorget called a *chevesail*, for as yet they [yeomen] wore no bands about their necks;" but Planché questions whether this chevesail did not relate to female apparel.

Checkerbent, a hamlet in the township of Westhoughton, parish of Dean, $4\frac{1}{2}$ miles S. W. from Bolton. In September 1586, 10d. was paid for fish bought at Chequerbent; and in June 1588, 20d.

Cheese. It is supposed by Camden and others that the British learned the art of making cheese from the Romans. It is made now by all civilised nations, and of the milk (new and old) of various animals. In some regulations of the inns of court in the time of Elizabeth we find "after cheese is served to the table, not any one is commanded to sing;" for previously it had been usual to sing psalms after dinner. Cheese was the last thing brought to table. In the 16th century, cheeses of morning milk are per-

petually mentioned; and presents were made of these and of strong beer to the judges of assize. (*Fosb.*) Of cheese there be divers kinds, as new milk or morning-milk cheese, nettle-cheese, flitten-milk cheese, and eddish, or aftermath cheese. To make a new milk or morning-milk cheese, which is the best cheese made ordinarily in our kingdom, take your milk early in the morning as it comes from the cow, and syle it into a clean tub; then take all the cream also from the milk you milked the evening before, and strain it into your new milk. Then take a pretty quantity of clean, scalding hot water, and pour it in, to scald the cream and the milk together; then let it stand, and cool it with a dish, till it be no more lukewarm. Then draw so much earning [rennet] without stirring of the bag, as will serve for your proportion of milk, and strain it therein very carefully; for if the least mote of the curd of the earning fall into the cheese, it will make the cheese rot and mould. When your earning is put in, cover the milk, and let it stand half an hour, for if the earning be good, it will come in that space: if not, then put in more. Being come, with a dish in your hand break and mash the curd together, possing and turning it diversely; then with the flat palms of your hands very gently press the curd down unto the bottom of the tub. Then with a thin dish take the whey from it as clear as you can. Having prepared your cheese-fat, with both your hands joined together put your curd therein and break it, and press it hard down into the fat till it is full; then lay upon the top of the curd your hard *cheese-board* and a little small weight thereupon, that the whey may drop from it into the under vessel. When done dropping, take a large cheese cloth, wet in cold water, lay it on the cheese-board, and turn the cheese upon it; then lay the cloth into the cheese-fat, and so put the cheese therein again, and with a thin slice thrust it down close on every side; carry it to your *press*, and press it under a sufficient weight half an hour. Then turn it into a dry cloth and press it again, doing this five or six times the first day, not taking it from the press till the next day in the evening at soonest, and the last time it is turned put it into the dry fat without any cloth. Next lay it in a kimnel [tub], and rub it first on one side and then on the other with salt; let it be all that night, and next morning do the like, and so turn it out upon the brine from the salt two or three days more, according to the bigness of the cheese. Then lay it upon a fair table or shelf to dry, rubbing it every day all over with a clean cloth, and turning it till it be thoroughly dry, and fit to go into the *cheese-heck*. This, for a cheese of two meals, — morning's new milk and evening's cream milk. For a simple morning milk cheese do

as before, only put in your earning so soon as the milk is syled (if it have any warmth in it), and not scald it. If the warmth be lost, put it into a kettle, and give it the air of the fire. (*Mark.*) The same writer gives recipes for making "a very dainty nettle-cheese, which is the finest summer cheese that can be eaten;" flitten-milk cheese, which is the coarsest of all; and eddish or winter cheese, which is made as above, but from not drying differeth much in taste, and will be soft always. Of these eddish cheeses you may make of one meal's milk, of two meals, or of milk that is flootten [skimmed, — to fleet, is to skim milk; a fleeting-dish is a shallow dish, for the better taking the cream off the milk; and fleetings or flittings are names in the north for curds.] In "Kervyng and Norture," we have the following delicacies to be served: "After supper — roasted apples, pears, blanched powder, with *hard* cheese." In the Accounts, in March 1589, four cheeses were sent from Manchester to London; in 1597, the butter and cheese made and sold in the house (after deducting all required for the use of the household) produces £9 0s. 10d. In June 1600, ten cheeses were bought at Preston for 5s. 4d. (rather over 6d. each), and probably of the coarser kinds, for the consumption of farm and house servants. In September 1600, five cheeses cost 16d. each, and two others 2s. 3d. together; in November, three cost 12d. each, and twelve others 10d. each; in June 1601, three cost 2s.; in July, six and a stone of butter 7s. 6d., and eight cheeses 6s. 6d.; in July 1602, one cheese cost 10d., and in October 1605, one new milk cheese for my master 11d. In December 1608, in London, two Holland cheeses (18¼ lb.) cost 6s. (about 4d. a lb.) In June 1595, a rope to hang the cheese-crates in, cost 2s.; in July 1587, fifty yards of hempen ropes to hang *cheese-boards* on cost 4s. 8d.; and a screw for a cheese press 6d. In May 1602, 2½ yards canvas, for *cheese-cloths*, cost 20d.

Cheffattes, Chessates, and Chessotts, either cheese-hecks, as called by *Mark.*, i.e. cheese-racks, for drying the cheese on, or cheese-fats or vats. In the Accounts, in June 1595, two girdles to do above the *chessott* [here it means cheese-fat] when they press the cheese 8d.; in June 1586, five cheffattes which my brother Lawrence sent my mistress home from Whichford and one shenter 5s. 8d." This is probably five cheese-fats and one shenker, a dish for taking the cream off milk. July 1620, paid to the thrower (wood-turner of platters, &c.) for the *chessotts* making 8d. Here again it seems to apply to the cheese-fat.

Cherries. The *Prunus Cerasus*, so called from Cerasus, a city of Pontus, whence the tree was brought by Lucullus to Rome, about 70 B.C.

The cherry-tree was first planted in Britain it is said about A.D. 100. Fine kinds were brought from Flanders and planted in Kent, with such success that an orchard of thirty-two acres produced in one year (1540) £1000. (*Haydn.*) *Ger.* figures and enumerates many varieties of cherry-trees, the common English, Flanders, Spanish, Gascon, late ripe, Chester, double flowered (fruiting and barren), bird or black grape, red grape, black, dwarf, &c. The bird cherry-tree, he says, amongst other places, groweth in Martome Park, four miles from Blackburn, and in Harward, near thereunto; in Lancashire almost in every hedge. The black winter cherry is brought out of Spain and Italy, or other hot regions, whence I have had of those black seeds, marked with the shape of a man's heart, white [Is this the origin of the names black heart and white heart cherry?], and have planted them in my garden, where they have borne flowers, but have perished before the fruit could grow to maturity, by reason of those unseasonable years 1594, 1595, and 1596. (*Ger.*) This fruit was introduced into England by the Romans about A.D. 55. (*Webs. Dic.*) Of a sort of wild cherry (*Cerasus sylvestris amara*) exported from England to France, *Pomet* says it was used extensively by perfumers, mixed with rose and other distilled waters, to make perfumed wash-balls. *Lemery* says the fruit yields a good deal of oil and volatile salts; it attenuates, is emollient, sudorific and drying, and is used in external applications. In the Accounts, in July 1594, two sticks of cherries cost 4d.; so that when early and rare, they were sold 260 years ago in the same form as at present. In July 1608, at London, 2d. was paid for some cherries.

Chesboulle Seed. Written also chasbow (the Scotch name), chasboll, chesboll, and chesbow, — the poppy. Drummond calls it the "sleepy chasbow." Poppy is called of the Latins *papaver*, in English, poppy and cheese-bowles. The seed, as Galen saith, in his book of the faculties of nourishments, is good to season bread with, but the white is better than the black. He addeth that it is cold, causeth sleep, and addeth no commendable nourishment to the body. It is often used in comfits, or served at the table, with other junketting dishes. The seed of the black poppy, drunk in wine, stoppeth flux, &c. (*Ger.*) In the Accounts, in July 1610, one ounce of chesboulle seed cost 6d.

Chester. This ancient city was, during the period embraced in these Accounts, one of those marts where purchases of wine, iron, and other things were made for Smithills; and even a physician was repeatedly fetched thence, travelling on horseback, with a servant also mounted.

Chester was not erected into a distinct bishopric till the general dissolution of monasteries. Henry VIII. erected the see in 1541. The Lancashire trained bands and other troops, bows and bills, were occasionally marched to Chester, for embarkation for Ireland, in the wars of Elizabeth's reign. It appears that from 1589 to 1593 (31st to 35th Elizabeth) Henry Earl of Derby filled the important office of Chamberlain of the city palatine of Chester; Sir Richard Shuttleworth being its justice from 1589 till his death in 1599. In 1593 the Earl of Derby was succeeded by Sir Thomas Egerton, who held the office till 1603, when he was succeeded by William Earl of Derby. The entries in the Accounts having reference to Chester are too numerous to admit of more than this general reference to their nature. The entries connected with the assizes and the judge there may be found by the Index.

Chests (Anglo-Saxon *cist*, pronounced *kist*, German *kiste*, Swedish *kista*, Danish *kist*, Welsh *cist*, Latin *cista*), a box of wood, differing from a trunk in not being covered with skin or leather. In March 1613, a seeled (or wainscotted) chest for my mistress cost 26s. 8d.

Chevons or Chevins (French *chevesne*), the chub, a river fish of the genus *Cyprinus*. The word chub seems to signify short and thick, like the fish, whence we have chubby and chub-faced (Addison), having a plump, round face. — The chevin is a stately fish, and his head is a dainty morsel. There is no fish so strongly enarmed with scales on the body. (*Fishing with an angle.*) If you angle for the chub or chevin, all your instruments must be strong and good. He is in best season from March till Michaelmas. If you angle for him at the ground, in March, April, May, and September, the minnow is good bait; so are the stone-fly, caddis-worm, bob, red-worm, ditch-cankers, young frogs, the worm that breedeth on the ozier leaf, and the dock-canker, mixed together. In June crickets and dor-flies are good. In July the grasshopper, the humble bee, dried wasps or hornets, or any of their young brood in the comb. In August flying pismires, the colewort worm, or the maggot. In September cherries, mice before they have any hair, or the great sow-worm. (*Mark.*) In June 1612, eels, chevons, and trouts cost 2s. 4d.; in July trouts and chevons 10d.; and in June 1613, a chevon and some eels 4d. For chevon as a dish, &c. see Appendix II.

Chickens. The best time to set hens to have the best, largest, and most kindly chickens is in February in the increase of the moon, so that she may hatch or disclose her chickens in the increase of the next new moon in

March; for one brood of March chickens is worth three broods of any other. Two days after they be hatched the first meat you give them should be very small oatmeal, some dry and some steeped in milk; or else fine wheat bread crumbs. After they have got strength, then curds, cheese parings, white bread crust, soaked in milk or drink, barley meal or wheat bread scalded, or any such like soft meat small. It is good to keep chickens a fortnight in the house, and after to suffer them to go abroad with the hen to worm, for that is very wholesome. To chop green chives amongst your chicken-meat will preserve them from rye and other diseases of the head. Let them not want water; for if forced to drink in puddle it will breed the pip. To feed upon tares, darnel, or cockle is very dangerous for young chickens. (*Mark.* who gives directions for cramming chickens ready for the table in fourteen days.) The numerous entries in the Accounts include purchases of chickens, and presents of them from tenants, cottagers, and others. For particulars of these, prices, &c. see the Index.

Chimney (French *cheminée*, Latin *caminus*), originally a furnace, stove or hearth; the way or passage for smoke. In the Accounts, in December 1592, is an entry, dressing of privies and sweeping of chimneys (at Smithills) for one whole year 16d.; and in February 1609 (at Islington), 8d. was paid for sweeping two chimneys.

Chipping or Chepin is a parish in the hundred of Lower Blackburn, nine miles west of Clitheroe, on a branch of the river Hodder, and on the slope of the Longridge Fell towards Preston. Here the Shuttleworths have still a small property.

Choir or Quire. In October 1600, three galds were laid by the churchwardens of Padiham, towards which Lawrence Shuttleworth paid for one room (or seat) in the 12th place 2s. 6d.; for another in the 15th place [further back from communion table and pulpit] 1s. 6d., and for the quire 1s. 6d.; so that in those days the singers seem to have been paid out of a sort of church rate.

Christmas. This was a merry time in the sixteenth century. Work was abandoned, carols and the music of wandering minstrels were heard in every street, while in-door exhibitions, plays, masques, &c. abounded. Houses were decorated with holly and ivy; the churches resembled bowers, and standards adorned with evergreens were carried in the streets. At table the boar's head was ushered in to the feast upon a huge silver platter, by the singing of a sort of carol. The yule log blazed on the hearth, and

good cheer filled the tables of all classes above that of the labourer. *Tusser* describes the Christmas fare of the farmer —

> Good bread and good drink, a good fire in the hall,
> Brawn, pudding and sauce, and good mustard withal;
> Beef, mutton and pork, shred [minced] pies of the best,
> Pig, veal, goose and capon, and turkey well drest;
> Cheese, apples, and nuts; jolly carols to hear,
> As then in the country is counted good cheer.

A grand Christmas festival was kept at the Temple in 1562, at which Lord Robert Dudley (afterwards Earl of Leicester) presided; (*Dug. Orig. Jurid.*) and a similar feast was held at Gray's Inn (*Nichols's Prog. of Eliz.*) In the Accounts are various entries of dainties being provided "against Christmas," and the culinary operations were so much heavier at that period that for the Christmas of 1592 a man [? cook] was paid for helping in the kitchen all Christmas 12d.

Churchwardens and Church-masters. Officers of the parish church, appointed by the first canon of the synod of London in 1127. (*Johnson's Canons.*) There are commonly two churchwardens to every parish, in whom is vested the parochial authority. In the Accounts, the church-masters or wardens appear to have collected rates, indiscriminately called galds and fifteenths, for a great variety of objects, not all connected with the church. For instance, in January 1583, the church-master of Halliwell was paid 18d. towards a 15th to the papists and rogues at Manchester, i.e. to their maintenance in prison. In October 1587, the church-master of Deane Church had 6d. for two communions and other expenses. In March 1591, 18d. was paid to the church-master of that church towards a 15th to buy two surplices and a [communion] table cloth; October 1600, the churchwarden of Padiham had a gald amongst other things for the quire there; in June 1611, $2\frac{1}{2}$ galds were laid for the casting of two bells for the same church, towards which Colonel Richard Shuttleworth paid £3 3s. 8d.

Cinnamon. The tree is a species of laurel, and a native of Ceylon. The trade was commenced by the Dutch in 1506, but cinnamon had been known long before. (*Haydn.*) The innermost bark of the canell or cinnamon tree is the true and pleasant cinnamon, which is taken from the tree, and cast upon the ground in the heat of the sun; through the heat thereof it turneth and foldeth itself round together, as we daily see by viewing the thing itself. Dioscorides writeth that cinnamon hath power to warm, and is of thin parts; it is also dry and astringent, provoketh urine, cleareth the eyes, and maketh

sweet breath. (*Ger.*) After describing the many healing virtues of the decoction, the distilled water of the bark, the oil, the distilled water of the flowers, and the berries, the same writer concludes — "To write as the worthiness of the subject requireth would ask more time than we have to bestow upon any plant; therefore these few shall suffice, knowing that the thing is of great use among many, and known to most." *Pomet* is equally laudatory. He cites Tavernier for its history, stating that its cost is much enhanced by the King of Ceylon and Candy (a sworn enemy to the Hollanders) having a guard of 500 or 600 men to cover and defend as many labourers during the barking, and having all these to maintain the year round. The confectioners, after infusing the fine cinnamon in warm water, cover it with pearl sugar, and sell it by the name of Milan cinnamon. The French make little pastilles of cinnamon, sugar, and gum tragacanth, forming a paste. The Dutch and the natives of Ceylon make a confection of fresh cinnamon taken from the tree, which is an excellent sweetmeat to carry to sea, but very rare. Some make pastilles from cinnamon water and sugar, but they are not so good as those from the oil. A tincture of cinnamon, whose virtue is increased by several other aromatics, as cloves, mace, long pepper, galingale, ginger, coriander, musk, and ambergris, — all grossly powdered and put into a bottle with brandy or spirit of wine, and set in the sun during the hot days, is what is sold by the name of essence of red hypocras. White hypocras is made almost the same way, only filtered, to discharge the colour. They may both of them be sweetened according to the palate of the drinker. This is a mighty cordial dram. (*Pomet.*) Cinnamon for flavouring viands was known in England as early as Richard II.; for in *Cury* (A.D. 1390) in a recipe for roe broth, one of the ingredients is "powder fort of ginger, other of canell" — (strong powder of ginger or of cinnamon); and a recipe for ypocras includes three ounces of canell. In a still earlier MS. (1381) among other spices to enrich "coneys in gravy" is ground canel. In later times the books of confectionery abound with receipts for making cinnamon candy, essence, water, pastils, &c.; and it enters largely, with the other species, into cookery of fish, flesh and fowl. In "Kervyng and Norture," are the following directions; —

> Look to your sticks of cinnamon, that they be not thin, brittle and fair-coloured,
> And in your mouth, fresh, whole and sweet, by me declared;
> For canell is not so gentle in his speracion conveyed,
> Cinnamon is hot and dry in his condition, to you served.

Canell may have been an inferior sort of cinnamon; for in the same work the following distinction is drawn: —

Ginger, *cinnamon*, grains [of Paradise] sugar, turnsoles, — for *lords* is good making: For *common people*, ginger, *canell*, long pepper, clarefied hony, is good making.

In the Accounts, in July 1610, four ounces cost 2s. 8d.; September 1617, a pound (bought of Thomas Lever, a London confectioner and spicer,) cost 18d. But in a list under date of the yearly quantities of spices for the house bought in London at Michaelmas, three quarters of a pound is put down at 3s. That is the quantity and the price in November 1617; in December 1618, ½ lb. cost 2s. 8d.; and in July 1621, ½ lb. (at 4s.) was bought of Francis Austen, grocer, for 2s.

Circuits. The circuit of the Judges of Chester seems in the reign of Elizabeth to have included the counties of Flint and Caernarvon, and possibly other portions of the principality. Assizes were held at Wrexham, Welshpool, Shrewsbury, &c. At the Lancaster Lent Assizes of 1589, Mr. Sergeant Shuttleworth appears to have assisted Mr. Justice Clenche, as one of the judges of assize there.

Claret. (See Wine.)

Clary Seed. Clary is called of the apothecaries *Gallitricum*, of others *Sclarea;* and in English clarie or clear-eye; for its seed powdered, finely seared, and mixed with honey, taketh away the dimness of the eyes, and cleareth the sight. The same, infused in warm water, and its mucilage or slimy substance applied plaster-wise, draweth forth splinters of wood, thorns, or any other thing fixed in the body: it also scattereth and dissolveth all kinds of swellings, especially in the joints. The wild clary or *Oculus Christi* (so called of his effect in helping diseases of the eyes) groweth wild in divers barren places, especially in the fields of Holborn near unto Gray's Inn, in the highway by the end of a brick wall; at the end of Chelsea next to London, in the highway as you go from the Queen's Palace at Richmond to the water-side, &c. Clary with purple leaves is a stranger in England: it groweth in my garden. (*Ger.*) Clary is sown, seeds the second year, and dies. It is somewhat harsh in taste; a little in pottage is good; it strengtheneth the reins. (*Mark.*) In the Accounts, amongst garden seeds, yearly bought, is "clarie seed 2d," (p. 213.)

Clergy. The first fruits of the then clergy were assigned by parliament to the king in 1534. The clergy were excluded from parliament in 1536.

Clerks of Churches. The entries in the Accounts chiefly relate to the dues or the "wages" paid. In June 1605, the clerk of Whalley for his

clerk wages of [from] High Whitaker, due at Easter, received 2d. (clearly a sort of Easter dues). In December 1608, the family living at Islington, the clerk of the church there received a quarter's wage, 6d. In April 1613, the clerks of Burnley and Padiham respectively received 7d. for wages; and in April 1618 they had 8d. each under the same designation. In March 1617, the clerk of Burnley had 2s. for his due for orts.

Clitheroe. The chief intercourse with this place, both from Smithills and from Gawthorpe, was for the lime in which the vicinity is so rich. In 1583, "two fellows of Clitherall came with lime" to Smithills; in June 1589, five loads of limestone from Clitheroe cost 2s. 6d.; in October 1589, forty-six loads (at 15d.) £2 7s. 6d.; in July 1594, John Usherwood of Clitheroe was paid for fourteen metts (bushels) of unslacked lime (at 6½d.) 7s. 6d.; July 1596, the same John, now called Isherwood, was paid for three loads of limestone 3s. 3d.; July 1600, eight loads of lime bought at Clitheroe 3s. 4d.; and so on. Then the *mill* at Clithero was held by the Shuttleworths, who paid a crown rent, and received a yearly rent of 50s. from their tenant therein. In February 1595, received of Cuthbert Hesketh for the rent of Clitheroe mill 25s., and another half-year's rent in the following September. In June 1600 was paid to Ralph Ashton Esq., the Queen's receiver-general, for the half-year's rent of Ightonhill Park and Burnley and Clitheroe mills £17 18s. 10d. The Shuttleworths had also *land* in Clitheroe, and in 1589 received for rent of the lands there (other than Dowcarhey) £3 5s. 9d., and for half-a-year's rent of Dowcarhey 50s. Probably Dowcar should be Dubcar.

Cloaks. *Strutt* says that the cloak or mantle occurs from the eighth century. According to *Camden*, the cloak, precisely speaking, came up in 1372. The word is Latinised in the 13th century for a riding garment. The trencher-cloak was worn by waiting-men. In the 14th century cloaks came into use among the lower classes. When lined with fur they were at first distinctions of sergeants-at-law and physicians; they were used also as night-gowns in the time of Chaucer. When the hood was sewed to the cloak it appears to have been a religious distinction. The cloaks of pilgrims were usually marked with crosses. Double cloaks occur temp. Henry VIII. *Strutt* thinks them mantles, or cloaks of state. *Hall* mentions "Turkey cloaks, ribboned with nets of silver, and between the knittings or meshings flowers of gold." These were used by the king and his companions in their maskings. Blue cloaks were worn by apprentices. French, Spanish, and Dutch cloaks were so-called from the fashions. Some were lined wholly

or in part. (*Fosb.*) In the early English theatres a black cloak was the dress of the speaker of a prologue. "Do you not know that I am the prologue? Do you not see this black velvet cloak upon my back?" (*Four Prentices, O. P.*) In the reign of Henry VIII. cloaks and mantles of great magnificence are described by Hall; some cloaks worn baldrick or sashwise, so as not to conceal the splendour of the other garments. In Elizabeth's reign (says *Stubbes*) they have cloaks of divers colours, white, red, tawny, black, green, yellow, russet, purple, violet, and infinite other colours; some of cloth, silk, velvet, taffatie and such like, whereof some be of the Spanish, French and Dutch fashions; some short, scarcely reaching to the girdle-stead or waist, some to the knee, and some trailing upon the ground almost, liker gowns than cloaks. Then they are guarded with velvet guards, or else laced with costly lace, either of gold, silver, or at the least of silk, three or four fingers broad, down the balke [? back], about the skirts, and everywhere else. And now of late, they use to guard their cloaks round about their skirts with (baubles I should say) bugles, and other kind of glass, and all to shine to the eye. Besides all this, they are so faced, and withal so lined, as the inner side standeth almost in [costeth] as much as the outside: some have sleeves, and some have none; some have hoods to pull over the head, some have none; some are hanged with points and tassels of gold, silver, or silk, some without all this. But however it be, the day hath been when one might have bought him two cloaks for less than now he can have one of these cloaks made for, they have such store of workmanship bestowed upon them.—In the Accounts, besides various entries of cloak-bags, it appears that in September 1617 three cloaks bought in London cost £3 19s. 6d., and two others £3 6s.; in November 1617, a new cloak cost 37s.

Clocks. The invention of clocks by wheels and weights (superseding the clepsydra or water-clock) is very uncertain. They were certainly made in England in the 14th century, and then received the addition of a dial or face and hands; but the hours and parts were denoted by radii, not figures. In the reign of Elizabeth they were very commonly imported from Germany. *Strutt* says that some of them showed the ebb and flow of the tide, or the course of the planets, or had chimes or larums. The gift of one to a church was deemed a most important benefaction. (*Fosb.*) In England no clock went accurately before that set up at Hampton Court in 1540; maker's initials, N. O. (*Haydn.*) In the Accounts, in 1583, is an entry for mending the clock 18d.; in 1585, ten yards of small rope or cord, for a plumme-

rope [rope for the clock weight] in the clock-house; in June 1587, a plumme-rope for the clock cost 10d.; in June 1596, a rope to the clock 12d.; in December 1597, the smith of Lostock was paid 6d. for working one day at the clock at Smithills; in December 1620, the quota to two fifteenths "towards the [church] clock at Burnley" came to 15d. In July 1619, was received of Nicholas Halstead, then churchwarden of Burnley, 2s. 6d. for the tabling or food of John Singleton, while he mended the church clock.

Clogs. It would be a curious inquiry whether the use of shoes with an extra sole of wood, or shoes wholly of wood, ever extended over great part of England. They are not mentioned by *Planché*, or by *Fosbroke*, *Brand*, *Strutt*, or other writers. They are still in very general use among the working classes throughout Lancashire, and the manufacturing parts of Yorkshire and Cheshire. By these Accounts we see they were worn in this county in the reign of Elizabeth. In January 1601, a pair of clogs for the cow-boy cost 6d.; and in November 1602, clogging a pair of shoes (putting wooden soles to them) for the boy Watmough cost 3d.

Cloth, Linen or Flaxen. This cloth was first manufactured in England by Flemish weavers, under the protection of Henry III. 1253, before which time woollen shirts were generally worn. A company of linen weavers established itself in London in 1368, and the art of staining or dyeing linen became known in 1579. The linen manufacture in Ireland was established by a colony of Scots and other Presbyterians in the reigns of James I. and his successors of the Stuart line. (*Haydn.*) Our English housewife must be skilful in making all sorts of linen cloth, whether of hemp or flax. After your [linen] yarn is scoured and whited, wind it up into round balls of reasonable bigness, rather without bottoms than with any at all, because it may deceive you in the weight; for according to the pounds will arise your yards and lengths of cloth. [At some length directions are given for the preparation of hemp, swingling, beating, heckling, &c., "till the tear will make a cloth as pure as fine housewife's linen, the endurance and lasting whereof is rare and wonderful." Then follows a similar description of processes with flax, especially "to make fair Holland cloth of great price, or thread for the most curious purpose, — a secret hitherto almost concealed from the best housewives with us." "What falleth from the heckle will make a pure linen, and run at least $2\frac{1}{2}$ yards in the pound; but the tear itself will make a perfect, strong and most fine Holland, running at least five yards in the pound." Then the tear is to be spun upon a wheel or

rock; the wheel is the swifter way, but the rock maketh the finer thread. Then the yarn is to be reeled, scoured and whited.] After your yarn is wound and weighed, carry it to the weaver's, and warp it as for woollen cloth; and if your weaver be honest and skilful he will make you good and perfect cloth of even and even, — that is, just the same weight in weft that there was in warp. [Then follow directions for the scouring and whiting of the cloth, when the webs come home from the weavers.] (*Mark.*) Entries are numerous in the Accounts as to various kinds of linen cloth, both flaxen and hempen. In September 1598, weaving thirty-seven yards linen cloth to be my master's shirts (at 4d.) 12s.; February 1589, thirteen yards of linen cloth (at 20d.) to be shirts for my brother cost 21s. 8d.; June 1596, ten yards (at 2s. 3d.) for my master's shirts 22s. 6d.; and nine yards (at 1s. 10½d.) for ditto 17s. February 1598, half-a-yard and half-a-quarter linen cloth to be the boys' falling bands (for the neck) 2s.; 1605, a yard of line cloth 15d.; November 1604, a quarter of line cloth for master's shirts (at 17d. yard) 31s. 6d.; January 1611, three quarters [of a yard] of linen cloth to John Leigh, 8d.; April 1611, three yards for linings to doublets 2s. 6d.; for bearing lining 11d.; July 1612, four yards used by the sadler for my young mistress 3s. 6d.; January 1613, 5½ yards for linings 6s.; for bearing lining and stiffing 16d.; flaxen lining, bearing lining, and stiffing to Abel's doublet 3s. 4d. In July 1587, twenty yards of *housewife* cloth [? homespun] for shirts for my brother cost 33s. 6d. (more than 1s. 8d. a yard). June 1588, twenty yards of *flaxen* cloth (at 10½d., 2d. bated) 17s. 4d.; August, twenty-four yards (at 12d.) 24s.; September 1610, three yards 2s. 11d. January 1590, *sack-cloth* to be eight sacks 18s. 2d.; August 1593, a table-cloth, a cupboard cloth, and a towel of damask work 53s. 4d.; January 1590, two yards *bolting*-cloth 20d.; May 1592, a bolting-cloth 18d.; September 1602, ditto 7d.; June 1603, ditto in Colne 12d. (See also Canvas, Girthwеb, Haircloth.)

Cloth, Woollen. Coarse woollens were introduced into England in 1191. About seventy families of cloth-workers from the Netherlands settled in England, by invitation of Edward III., and introduced the art of weaving in 1331. (*Rymer's Fœdera.*) At the close of the 13th century, rayed, blue, &c. mixed green cloth, for a palfrey's housing, cost 1s. 4d. per ell; russett 11½d.; blue 1s. 8d.; clear blue 11d. to 1s. 6d. (*Edw. I.* 1300.) Woollens were first made at Kendal in 1390. Medleys were first manufactured in 1614. Our fine broad cloths continued to be sent to Holland to be dyed in 1654. (*Haydn.*) It would take up too much space even to

enumerate the enactments relative to woollen cloth passed during the whole of the Tudor dynasty; but a few names of fabrics and places of manufacture in England may be gleaned from these Accounts. At Worsted in Norfolk there was as early as Richard II. a considerable manufacture of that article, which took its name from the place. Certain narrow cloths called the dozens of Devon and Cornwall, were the subject of enactment in 3rd Henry V. In a compotus of 1425, two yards of russet cloth for the shepherd cost 2s. 6d. The length and breadth of the cloths called streights [? straits, narrow] were prescribed in 11th Henry VI. By 4th Henry VII. whosoever shall sell by retail a broad yard of the finest scarlets grained, or other grained cloth of the finest making, above 16s., or a broad yard of any other coloured cloth, above 11s., shall forfeit 40s. for every yard so sold. Acts were passed in the reign of Henry VIII. regulating the several duties of breaker, kember [comber] carder, spinner, weaver, fuller, dyer, clothier and aulnager [a king's officer to measure and stamp or seal cloth] concerning the true making, drawing and sealing of woollen cloths; for true making cloths in Devon called "White Straits" (another kind was called russet straits); touching worsted weavers in Yarmouth and Lynn (stating that since 1468 the making of worsteds, says and stammins had greatly increased in Norwich and Norfolk, especially at the two places named); cloths of Suffolk called vesses or set cloths; the making of woollen cloth for sale was prohibited in Worcestershire, except in Worcester, Evesham, Droitwich, Kidderminster, and Bromsgrove; coverlets were an ancient manufacture in York; and in 1543 it was enacted that none should make coverlets in Yorkshire but inhabitants of that city. In Wales, amongst other fabrics made, were frize, cotton [of woollen], lining, broad cloth, kersey, &c. An act of Edward VI. (1552) refers to the woollen manufacture in Kent, Sussex, Worcester, Suffolk, Norfolk, Essex, Wilts, Gloucestershire, Somerset, Devon, Lancashire, Cheshire, and Wales; also in the towns of Reading, Coventry, Worcester, Taunton, Bridgewater and Manchester. The fabrics of Lancashire and Cheshire were called northern cloths. The making of hats, dornecks and coverlets in Norwich and Norfolk was restricted to corporate and market towns, except in Pulham. The privileged corporation of foreign merchants, of the Still-yard or Steel-yard, who had been the largest exporters of woollen cloths (shipping 40,000 cloths [pieces] in 1551, against 1100 by English merchants) was dissolved in 1552. In 1554-5, an act passed for making of russets, satins, satin reverses, and fustians of Naples, at Norwich; as these fabrics were made in Italy of English wool,

and the mayor and others had been at the cost of bringing over skilled workmen, and constructing looms there for these fabrics. Upon a creation of sergeants in 1555, a draper in Watling-street was applied to furnish them with cloth, each sergeant for his robe of scarlet $5\frac{1}{2}$ yards at 33s. 4d. a yard; of violet in grain, $5\frac{1}{2}$ yards, at 16s.; of brown blue, ditto at 14s.; of mustard and murrey [mulberry, a reddish purple] at 10s. Cloths were called Bridgewaters from their place of manufacture. An act of 1557-8 prohibits the making of woollen cloth, save in a market town where it had been made for ten years previously, or in a city, borough, or town corporate. Besides the counties before named, in which the manufacture was then existing, and which were excepted from the above enactment, were Westmoreland, Cumberland, Northumberland, bishopric of Durham, Cornwall, Yorkshire (not within twelve miles of York, however), Godalming (Surrey), and the towns and villages near the river Stroud. No one might make broad white woollen cloths out of a city, &c. where they had not been made for ten years previously. In the reign of Elizabeth, an act sanctioned the continuance of the woollen cloth manufacture in the following towns of Essex, — not being market towns, — Bocking (which has given its name to one kind of fabric, and by which it is still known), Westbarfold, Cockshal and Dedham, which are stated to have "been a long time inhabited with cloth makers." Another (six years afterwards repealed) restrained the buying and selling at Shrewsbury of certain sorts of woollen goods called Welsh cloth, and lining, save to a particular company incorporated there. In 1568 the Queen gave a cordial reception to the French and the Netherland weavers and artizan refugees, on the score of religion or the Duke of Alva's cruelties; and they were permitted to settle at Norwich, Colchester, Sandwich, Maidstone, and Southampton; where they introduced the making of various slight linen and woollen cloths, also silks, &c. Another act relates to the woollen cloths of Devon and Cornwall, called plain white and pinned white straights; another to plunkets, azures, blues, and other coloured cloths made in Somerset and elsewhere; another to Devonshire kerseys [? coarse says] or dozens; another mentions the many thousands of woollen card-makers and card-wire-drawers of London, Bristol, Gloucester, Norwich, Coventry, &c. "A Treatise of Commerce" by John Wheeler, secretary to the Society of Merchants' Adventurers (Middleburgh, 1601), states that that company shipped from England yearly at least 60,000 white cloths, (worth not less than £600,000) besides coloured cloths of all sorts, kerseys short and long, bays, cottons, northern dozens, at least 40,000, worth

£400,000; so that the whole export of English woollen cloths by the company alone, towards the close of Elizabeth's reign, was to the value of a million sterling! In "A Declaration of the Estate of Clothing," &c. by John May, a deputy aulnager, 1613, is the following passage: —

> There are some merchants that deal in stuffs termed new drapery, especially in perpetuanas, which are now grown to great use and traffic, but not like to continue long, by their falsehood since their making, which brought them into estimation; for where at first their pitch in the loom was 1200, but now brought to 800, they yet keep their breadth and length. There are also bastard perpetuanas, made of says milled; Manchester or Lancashire plains, dressed and dyed in the form of kerseys, to the discredit of those sorts of goods. Fustians, another species of new drapery, are so deceivably made, for want of good government, that the trade is wholly discredited, and like to be entirely lost.

A tract entitled "Touching Manufactory: a Letter to King James;" probably by Alderman Cockayne, printed in 1651 (erroneously attributed to Sir Walter Raleigh, and even printed in his Remains), states the yearly export (prior to 1616) of woollen cloths undressed and undyed, at 80,000 pieces; and of bays, Northern and Devonshire kerseys (white), 50,000 cloths, counting three kerseys to a cloth [piece]. By a work entitled "Free Trade, or the Means to make Trade Flourish," by E. Misselden of Hackney, merchant (London, 1622), it would appear that Worcester was famous for broad cloths, Colchester for bays or baize, and Canterbury for says. In the Accounts, amongst other entries are the following: — April 1586, cloth to be a coat unto Margaret Horrocks 3s. 6d.; July 1587, twenty yards of housewife cloth, for sheets for my brother, 33s. 6d.; April 1591, three yards of cloth to be a horse covering 20d.; in May 1589, black frize cloth is named with flaxen cloth and canvas; April 1592, black cotton [of wool] cloth for the covering of a litter and the barbing of two horses at the funeral of Lady Shuttleworth cost — a piece (fourteen yards at 8d.) 9s. 4d.; a piece (sixteen yards at 9d.) 12s.; a piece (ten yards at 7d.) 5s. 10d. December 1592, a yard of cotton to be a jelly-bag and two strainers 18d.; April 1611, $4\frac{3}{4}$ yards of blue cloth (at 2s. 4d.) for breeches to Leigh and Lawrence Shuttleworth 11s. 6d.; January 1613, four yards of kersey (at 3s. 6d.) for breeches to Mr. Barton 18s.; $2\frac{1}{4}$ yards frize (at 3s.) for a jerkin to him 7s.; eight yards black cotton 4s.; eight yards of cotton to Abel 4s.; six yards of ash-colour cloth for breeches to Lee and Hargreaves 16s.; four yards gray frize for two jerkins 8s. 6d.; $8\frac{1}{4}$ yards kersey (at 2s.) for the three boys 17s. 6d.; November 1618, to James

Birkett, for fifteen yards tufted stuff, for coats to the children 15s.; November, six yards of cotton 4s.; January 1619, 6½ yards kersey cloth (at 2s. 4d.) for my master 15s. 2d.; four yards kersey (at 2s. 3d.) for the boy Booth 9s.; half-yard cloth for mistress 8d.; white cotton for my mistress 11s.; March 1620, nine yards cloth (at 2s. 4d.) for the gentlemen's coats 21s. In January 1597, there was paid for *colouring* [dyeing] *and dressing* a piece of [? homespun] cloth to be the children's clothes 5s. 4d. (See Appendix II.)

Clothes Making and Mending. The tailor of Elizabeth's days made both male and female garments. In the Accounts, June 1597, for making three doublets, three jerkins, three pair breeches, to the boys; and for six pair of linen and woollen stockings, three gowns, and three petticoats (for the girls or "wenches"), 4s. 8d. October, John Houlden, for making Sir Richard's apparel, 3s. 8d.; January 1598, for the making and furniture of a cloak 16s.; June 1599, making two velvet "wyght" caps, and lining for the said hats, 10d.; for furnishing and making the cook's cloak 7s. 7d. There are various other items, but these will suffice. (See also Tailor.)

Clothing of Husbandmen. *Moryson*, who wrote in Elizabeth's reign, says that husbandmen wear garments of coarse cloth, made at home [probably russet, which, about 1514, cost about 1s. the broad yard], and their wives wear gowns of the same cloth, kirtles [petticoats] of the same light stuff, with linen aprons, and cover their heads with a linen coif, and a high felt hat; and in general their linen is coarse, and made at home.

Clouts. Iron plates nailed to the end of the axle-tree of a cart or waggon, to save it from wearing; hence the name is applied to iron plates on the soles or heels of shoes; and clout-nails were for nailing on of clouts to axle-trees. In January 1583, axle-tree clouts and nails cost 3s. 2d.; plough clouts are also named; August, two dozen axle-tree clouts and nails for the same 2s. 8d.; August 1586, four little cart clouts 2d.; September 1586, "wyan clouts" [? wamtoe or wain], two dozen, and nails, &c.

Cloves. This pungent aromatic spice consists of the unexpanded flower-buds of the clove-tree, Caryophyllus, a native of the Molucca Isles. (*Webs. Dic.*) The English name is derived from the French *clou*, Latin *clavus*, a nail, cloves resembling nails. — Cloves strengthen the stomach, liver and heart, and help digestion. The Portingale women in the East Indies draw from green cloves a certain liquor by distillation, of a most fragrant smell, which comforteth the heart, and of all cordials is the most effectual. The oil or water of cloves, dropped into the eyes, doth sharpen the sight,

cleansing away the cloud or web in the same. The use of cloves, not only in meat and medicine, but also in sweet powders and such like, is sufficiently known. (*Ger.*) The Dutch candy cloves when green into an excellent confect, of great use to expel wind, prevent crudities of the stomach, fainting, swooning, &c., to restore decayed nature, and recover a weak and languid constitution. The Dutch distil from cloves an essential oil, used by perfumers, surgeons, and apothecaries in several compositions, and as a corrective for many sorts of purges. (*Pomet.*) So favourite a spice was this in earlier times, that it was often met with in old charters and grants of land, under its Latin form of garyophyllum, as the equivalent of a barley-corn or pepper-corn rent. We find cloves used to "flourish," flavour, or season dishes, as early as 1380-90. Capons in a sauce called concys are to be floured over with cloves; Lenten leches [cakes] are to contain whole cloves; a dish of hens and beef in broth is to have cast above it cloves gylofres [not clove-gilliflowers but cloves] and in a very similar dish, called Mawmeny, cloves de gilofre are to be stuck above. — To make clove-water, mix a little cinnamon with the cloves, or else the scent is apt to be too strong. Allow half-a-score of cloves to a quart of water, put in a good piece of sugar, let them infuse for some time over hot embers or in a warm place; then strain for use. (*C. C. Dic.*) In the lists of spices for great feasts, &c., in Appendix II., quantities and sometimes prices of cloves will be found. In the Accounts they are usually classed with mace: 1583, mace and cloves 8d.: August 1586, ditto 2s.; January 1601, ditto 2d.; December 1601, ditto 2d.; December 1605, sugar and cloves 6d.; December 1608, $\frac{1}{4}$ lb. cloves 21d. (7s. the lb.); March 1611, $\frac{1}{2}$ oz. cloves 2$\frac{1}{2}$d.; November 1617, $\frac{1}{2}$ lb. 3s. 8d.; July 1621, ditto 4s.

Coach. The first seen in England was in the reign of Mary, about 1553. *Stowe* says they were introduced by Fitz Allen, Earl of Arundel, about 1580. But elsewhere *Stowe* (in his *Chron.* ed. 1631, p. 867) relates that in "1564, Guilliam Boonen, a Dutchman, became the Queen's coachman, and was the first that brought the use of coaches into England. After awhile divers great ladies, with as great jealousy of the Queen's displeasure, made them coaches, and rid in them up and down the counties, to the great admiration of all the beholders." But coaches did not come into common use till the year 1605. A bill was brought into parliament to prevent the effeminacy of men riding in coaches, 43rd Elizabeth, 1601. (*Carte.*) It was repealed in 1625. (See Carochf.) *Coach-hire*, in April 1609, in London, for a day, 2s. 6d. *Coachman:* In the Accounts, in July 1608, are entries,

the family being then in London, — the coachman, part payment 40s.; ditto the residue of the money which he was hired for, 45s.; to the coachman's man 2s. 6d.

Coals. This useful fossil was known to the Britons before the arrival of the Romans; and the Anglo-Saxons knew and partly used them. *Brand* observes that they were not mentioned under the Danish usurpation, nor under the Normans; but were known in the reign of Henry III. In 1306 they were prohibited at London as a nuisance, but were used at the palace in 1321; and became soon after an important article of commerce. In 1512 they were not always used, because, not having got to the main stratum, people complained that "they would not burn without wood." The best was then sold at 5s. a chaldron [36 bushels at London, 72 at Newcastle]; a bad sort at 4s. 2d. Excepting blacksmiths, they were confined in the 17th century, under the name of sea-coal (as distinguished from char-coal) to the lower orders, who could not afford to buy wood. They were hawked about the streets in sacks on men's backs. (*Fosb.*) We give another account somewhat at variance with the above. Coal (says *Haydn*) was first discovered at Newcastle-on-Tyne in 1234, some say earlier, others in 1239. It was generally burned in London in 1400; but was not in common use in England till the reign of Charles I. 1625. (*Haydn.*) In Lancashire, however, it was in extensive use in the preceding century. Of coal mines (says an Elizabethan writer) we have such plenty in the north and western parts of our island as may suffice for all the realm of England; and so must they do hereafter indeed, if wood be not better cherished than it is at present. And to say the truth, notwithstanding that very many of them are carried into other countries of the main, yet their great trade begineth now to grow from the forge into the kitchen or hall, as may appear already in most cities or towns that lie about the coast, where they have but little other fuel, except it be turf and hassock [? coarse grass or rushes]. I marvel not a little that there is no trade of these [coals] into Sussex and Southamptonshire, for want whereof the smiths do work their iron with charcoal. (*Harri.*) In a letter from James Pilkington Bishop of Durham to William Cecil (afterwards Lord Burghley), dated 21st March (about 1565-6), he mentions that a Richard Gascoin claimed certain coal mines as his, to which the bishop said Nay. He adds, "My predecessor, fifty years since, let a coalpit within the same waste, as many yet living can testify and have seen." He signs Ja. Δυνελμ. (Dunelm). The record of the division and inclosure of Padiham town fields in 1529, affords the first hint of the

working of a coal mine within the parish. Dr. Whitaker in his *Whalley* (p. 255), discusses the question as to the probable early use of mineral coal, and states that in the mortar of buildings considerably prior to the reign of Henry VIII., he had seen apparent specimens of coal cinder, mixed with wood, which had been employed in burning lime. He thinks it was impossible not to discover the imflammable qualities of this black bituminous fossil, which would frequently be mixed with vegetable fuel; and he says innumerable appearances show that it was used, so far as was practicable without sinking pits or forming expensive levels. But this would only be for the accommodation of a few neighbouring families, and he fixes the period of the getting of fossil coal for sale about the commencement of the 16th century. In the computus of Whalley Abbey for 1521 is the entry "pro carbonibus marinis, 0 0 0," showing that the use of coal was known, but the monks had not bought any that year. In the computus of 1529, however, is an entry of £6 under this head, — a proof that in the eight years' interval the use of pit-coal had been fully established in the parish. In the Accounts, in February 1583, two [horse] loads of coal cost only 3d.; in May 1587, John Fish for hewing coal three days in Egberden, 10d.; December 1587, two loads 14d.; September 1588, paid for coal at Hilton [Hulton] delf 12s.; February 1589, six loads, to burn a lime-kiln at Smithills, 3s. 4d.; November 1589, four loads 2s. 4d.; April 1593, three score horse loads of coal, at Mr. Bolton's pit, 7s. 6d. (1½d. the horse load); May 1593, nine loads gotten at Stanley Gate (near Ormskirk) 6s. 4d.; June 1594, twelve score horse loads (save two) had from Mr. Bolton's pit, at 1½d. the load, 29s. 9d.; May 1595, three wain loads of coals, bought at Blackrod, 21d.; April 1596, twelve loads fetched at Hilton delf 12s.; twenty wain loads fetched ditto 20s.; February 1597, six wain loads at Sharples 7s.; June, four loads at Hilton delf 4s.; twenty-two wain loads at Stanley Gate 20s.; July, sixteen loads at ditto 14s 9d.; June 1598, sixteen ditto ditto 14s. 8d.; May 1599, nine loads 7s. 9d.; June, Ralph Crompton of Lever Bridge, for twenty-one loads, 14s. 10d.; March 1601, nine quarters and six wiskets (baskets) full 4s. 9d.; June, seventeen quarters (at 6d.) 28s. 6d.; November 1601, twenty-five quarters, wanting three wiskets full (at 6d.), 12s. 4d.; December 1602, twenty quarters for the house use (at 6d.) 10s.; August 1604, four score quarters 40s., and in reward to the colliers 12d.; October 1605, five score quarters for the house and given to the colliers for their pains 12d., in all 51s.; November, eight loads for the smithy 8d.; August 1608, six chaldron [of thirty-six bushels

Lancashire measure] of sea coals at the ship at London (at 16s.) £4 16s.; for bringing them home [to Islington] by porters 12s.; for watching them one night 12d.; November, a chaldron of sea coals 22s.; January 1609, half a chalder [eighteen bushels] of coals 10s. 10d.; April 1610 (in Lancashire again) fifty quarters (at 6d.) 25s.; June 1611, six score quarters and ten (130 quarters) of coals and six wiskets (at 6d.) £3 5s. 3d.; June 1612, nine score and eighteen (198) quarters of coals at Padiham pit (at 6d.) £4 19s.; given to the colliers to spend 18d.; December 1617, seven score and eighteen quarters (at 6d.) £3 19s. 6d.; September 1618, 205 quarters and three wiskets (at 6d.) £7 13s. 11d.

Coal, Cannel, so called because it burns readily, with a clear yellow flame, like a candle. It is sufficiently hard and solid to be cut and polished. It was used in Lancashire in the 16th century, being particularly valued for the bright cheerful fire it produces. In the Accounts, in August 1586, seven loads cost 5s. 3d.; in June 1587, ditto ditto 5s. 3d.; August 1588, eight loads 4s.; January 1590, ditto ditto 4s.; July 1590, ditto 4s.; September 1591, seven loads 3s. 6d.; August 1592, ditto 3s. 6d.; May 1593, ditto; August 1594, forty-two baskets (at 1½d.) 5s. 3d.; August 1596, four loads brought to Smithills 4s.; July 1597, seven loads which Horwich men brought 6s.; January 1598, two loads 18d.; July, seven loads 3s. 6d.; June 1599, seven loads 5s. 3d.

Coats. In the reign of Elizabeth this was the name for an article of both male and female attire; the latter degenerated into the petticoat. Satirising the former, *Stubbes* says that their coats and jerkins, as they be divers in colours, so they be divers in fashions; for some be made with collars, some without, some close to the body, some loose, which they call mandilians, covering the whole body down to the thigh, like bags or sacks that were drawn over them, hiding the dimensions and lineaments of the body; some are buttoned down the breast, some under the arm, and some down the back; some with flaps over the breast, some without; some with great sleeves, some with small, and some with none at all; some plaited and crested behind, and curiously gathered, some not; and how many days so many sorts of apparel some one man will have. In the Accounts, in August 1588, cloth, thread and making to be Margaret Ward a coat, cost 4s.

Coat of Plate Mail. Chain mail was not used in the reign of Elizabeth, and this was plate armour. In May 1588, 1,400 steel plates for a steel coat cost 8s.; 1,650 plates to be a steel coat 9s. 6d.; 9¼ yards linen and canvas

to make a steel coat, and a pound of slape [? pitch, &c.] and some more to make the same 7s. 1d.; May 1589, three yards of flaxen cloth, three of canvas, and two-and-a-half of black frise, to make a plate coat, 6s. 1d. (i.e. to line and pad the breast and back plates).

Cockles (French *coquille*, Latin *conchylium*), the well-known edible shell-fish (*cardium* of Linn. and Cuvier): cockle (Saxon *coccele*) is also the name of a weed growing amongst corn, and called the corn rose; and sometimes the colium or darnel is called cockle. It is chiefly the shell-fish that is named in these Accounts, and generally with mussels, as if they were bought and eaten together. They do not seem to have been used at the tables of the great in the reign of Richard II., though they must have been known, caught and eaten by the inhabitants of the coast. There are twenty-three entries in the Accounts of cockles and mussels bought, chiefly about Lent, but the quantities are seldom specified. In February 1584, a peck-and-a-half of mussels and half-a-peck of cockles cost 11d.; February 1592, a peck of mussels and a quarter-of-a-peck of cockles cost 7d.; March 1593, a peck of mussels and half-a-peck of cockles 10d.; December 1594, a peck of cockles 4d.; April 1595, a mett (bushel) of cockles 16d.; March 1605, half-a-peck of mussels and cockles 12d.; March 1609, half-a-peck of cockles 3d.; March 1612, a peck 8d.; April 1617, a peck 12d.; March 1618, ditto 12d.; April 1620, half-a-peck 6d.

Codfish. This fish, with its congener ling, was very plentiful on our coasts in the 16th century, long before the great fishery on the banks of Newfoundland existed. In the *P. P.* the word codling is given as the name of a fish. A pamphlet entitled "The Tide's Increase" (London 1615) states that on the coast of Lancashire from Easter to Midsummer there is good fishing for cod and hakes [another of the cod family, the *Merluccius vulgaris*], and betwixt Wales and Ireland, from Whitsuntide until St. James's tide [July 25] for cod and ling. In a quarto pamphlet of fifty pages, "England's Way to Win Wealth," by Tobias Gentleman, fisher and mariner (London, 1614), in which the writer seeks to show that the Hollanders were getting rich at our cost, by fishing on our coasts, it is stated that Dutch pinks and well-boats of thirty to forty tons, having twelve men each, leave the Dutch ports, about 500 or 600 sail, and fish for cod all the year round, making barrelled fish, which in summer is sold in the Baltic ports, and in winter all France and the Low Countries are served by them with barrelled and also with fresh fish, kept alive in their wells. They also sell much barrelled cod in England, for money. At the north-east head of

Shetland they have another fleet of more than 200 flyboats, riding at anchor all the season in the fishing grounds there, with small attendant coble-boats, for laying and haling the lines and hooks. They take great store of ling, which they do not barrel, but split them, and salt them in the ship's bulk, and these really Shetland ling go by the name of Holland ling, and commonly sell in England for £4 or £5 the hundred. In the Accounts the purchases of codfish seem to have been made at Stourbridge fair, and therefore the fish must have been dried or cured. In September 1589, were bought there eight couple of ling 26s. 8d., 15½ couple of cod 12s.; and 15½ couple of stockfish 10s.; the carriage of eight couple of ling and four couple of cod from Stourbridge to Smithills, amounting to 10s. It is singular that it should be worth this trouble and cost to bring fish so great a distance, if they were caught off the Lancashire coast. But they may have been Dutch cured, and so in higher estimation than any procurable in Yorkshire or Lancashire. For the salted cod, cured in Aberdeen, and thence called Haberdine, see the word. December 1594, two codlings and a grayling cost 2s. October 1595, six couple of ling bought at Stourbridge fair cost 40s., and the carriage thence to Smithills 8s. 6d.; in December 1597, a codling cost 8d.

Codlins. Apples suitable for coddling or stewing, and the apples so coddled. Take your codlins, and coddle them gently. (*Price.*) The codlin makes fine summer cider; and the tree is a good bearer either in standards or hedges. (*Dic. Rus.*) There are several entries in the Accounts of the purchase or gifts of codlins. (See also Apple.)

Coffer. A trunk or chest. In January 1593, was paid for the covering of a coffer with leather [therefore a trunk], and setting on a lock, 5s. 2d.

Coffin. Formerly, besides its ordinary signification, this was the name for the raised paste of a standing pie. In the Accounts, April 1592, the material being doubtless provided by the family, a man was paid 2s. only for making the coffin of Lady Shuttleworth.

Cogan, Mr. Also called Cokygen and Skoggan (so loose was the orthography of the worthy steward), was an apothecary of Manchester, called in occasionally to visit professionally Lady Shuttleworth in her last illness, and Sir Richard after her death. In all probability he was the same individual thus described: — "Now allso [about the end of the 16th century] lived in good esteeme, Thomas Cogan, High Master of the Free Schoole, Professor of Physicke, and the author of the booke calculated for the meridian of Lancashire, especially of Manchester, called "*The Haven of Health.*" (*Hol-*

lingworth's Mancun.) In the Accounts, in March 1591, Mr. Cokygen, for his advice and for stuff which he sent unto my lady 4s.; 4 oz. of a syrup of lemons which he appointed to be brought unto my lady, 2s. 4d.; 1 lb. 4 oz. of treacle, and for a pot to put the same in, 18d.; April 1592 (just after the funeral of Lady Shuttleworth), Mr. Cogan of Manchester for his advices for physic for my brother (Sir Richard) 6s. 8d.; May 1592, Mr. Cogan, for physic for Sir Richard Shuttleworth Knt., 6s. 8d. More probably this sum, just one noble, was like the previous one, the physician's fee for advice and prescription. May 1593, Mr. Cogan for physic 10s.

Coins of Elizabeth's Reign. The lady Elizabeth, now our most gracious queen, sovereign and princess, utterly abolishing the use of copper and brazen coin (and converting the same into guns and great ordnance) restored sundry coins of fine silver, as pieces of halfpenny farthing, of a penny, of three halfpence, pieces of twopence, of threepence, of fourpence (called the groat) of sixpence (usually named the testone) and shilling of 12d., whereon she hath imprinted her own image and emphatical superscription. Our gold is either old or new. The old is that which hath remained since the time of King Edward III., or been coined by such other princes as have reigned since his decease, without any abasing or diminution of the fineness of that metal. Thereof also we have yet remaining the rial, the George noble, the Henry rial, the salut, the angel, and the smaller pieces, as halves or quarters; though these in my time are not so common to be seen. I have also beheld the sovereign of 20s. and the piece of 30s. I have had likewise of pieces of 40s., £3, £5, and £10. But there were few of them coined. . . . The new gold is taken for such as began to be coined in the latter days of King Henry VIII., at which time the fineness of the metal began to be very much allayed, ... and yet is it such as hath been coined since by his successors, princes of this realm, in value and goodness equal and not inferior to the coin and current gold of other nations, where each one doth covet chiefly to gather up our old finer gold; so that the angels, rials and nobles are more plentifully seen in France, Italy and Flanders, than they be by a great deal within the realm of England, if you regard the payments which they daily make in those kinds of our coin. Our pieces now current are of 10s., 5s., and 2s. 6d. only; and those of sundry stamps and names, as half-sovereigns (equal in weight with our current shilling, whereby that gold is valued at ten times so much silver) quarter-sovereigns (otherwise called crowns), and half-crowns; likewise angels, half angels and quarter angels. . . Of foreign coins we have all the ducats, the single, double, and the double

double, the crusadoes, with the long cross and the short, the portigue, a piece very solemnly kept of divers, and yet ofttimes abased with washing or absolutely counterfeited; and finally the French and Flemish crowns, only current among us so long as they hold weight. But of silver coins as the soules turnois [sous Tournois] whereof ten make a shilling, as the frank doth 2s., and three franks the French crown, &c., we have none at all; yet are the dalders [dollars] and such, often times brought over, but nevertheless exchanged as bullion, according to their fineness and weight, and afterward converted into coin, by such as have authority. (*Harri.*) Shillings were first coined in 1503; crowns and half-crowns in 1553; the milled shilling of England in 1562; and the first large copper coinage, putting an end to the circulation of private leaden pieces, &c., in 1620. (*Haydn.*) During the reign of Elizabeth the amount of money coined was £5,832,000. The work on Arithmetic of Robert Recorde, first published in 1540, gives the following as the state of the actual coinage. It is taken from the edition of 1561, the earliest we ever met with; and John Dee, the editor, does not think it necessary to make any remark.

Gold Coins.

	£	s.	d.		£	s.	d.
Sovereign	1	2	6	Half Angel	0	3	9
Half-sovereign	0	11	3	George Noble	0	6	8
Royal	0	11	3	Half George Noble	0	3	4
Half Royal	0	5	7½	Quarter Noble	0	1	8
Quarter Royal	0	2	9¾	Crown	0	5	0
Old Noble (Henry)	0	10	0	Half Crown	0	2	6
Half Old Noble	0	5	0	Another Crown	0	4	6
Angel	0	7	6				

The only difference between the two crowns lay in the first having a rose over the crown, while the second had four fleurs-de-lys round it.

Silver Coins.

Groat	4d.	Penny of twopence	2d.
Harp Groat	3d.	Dandiprat	1½d.

Penny; Halfpenny; Farthing.

The farthing was only distinguishable from the halfpenny, to many persons, by a cross on one side and a portcullis on the other. (*Professor de Morgan's Notes on the History of the English Coinage*, 1855.)

Coins Found in Gawthorpe Hall. In Appendix II. p. 329, an account is given of this discovery, and the reader is there referred to this note for a particular account of the coins. There were in all ninety-one gold coins, of which thirty-nine were Portuguese pieces and the other fifty-two English guineas. The Portuguese coins were of three sizes and values. The largest size were two broad pieces, called Dobraōs or Dobraons (equivalent to the Spanish name doubloons), which are also the double peza, double moidore, or double Joannes or "Joe." They were formerly current at 12,800 rees (at 5s. 7½d. sterling the milrée or thousand rees), or £3 12s. sterling; and are estimated as now worth sixteen milrées (at 4s. 7d. sterling the milrée,) or £3 13s. 4d. each. These two pieces are both of the reign of Joannes V., one being struck in 1730 and the other in 1732. The former weighs 437 grains, the latter 436 grains troy. As the Portuguese onça is about 442 grains, and eight Dobraons equal the marco, each of these pieces must have been originally about a Portuguese ounce in weight. The next coins in size are thirty-six moidores, or Joannes (abbreviated familiarly into "Joes"), one of which weighs 159 grains, and is said to be worth about £1 7s., or equal to 4,800 rees, though marked "4,000." In 1688 there was an advance in the nominal value of 1-5th, or 20 per cent, which continued till long after the date of these coins. These thirty-six pieces are of various dates; the two earliest being of Peter II in 1693 and 1701, and the remaining thirty-four all of the reign of Joannes V. (whence their name), commencing with 1709, and being coined in twenty different years, the latest in 1745. The smallest Portuguese coin in the hoard is one half-Joannes — 1,600 rees or 9s., weighing 110 grains troy. In all thirty-nine Portuguese gold coins. — There are four guineas of Charles II. (coined in 1667-79-80 and -82); three of James II. (of 1685-87 and -88); six of William III. (of 1695-98 and 1701); nine of Anne (of 1711-12-13-14); twenty-two of George I. (of 1715-16-19-20-21-22-26-27); and eight of George II. (of 1727-31-34-38-40); in all fifty-two English guineas. The total weight of the ninety-one gold pieces is 35¾ oz., which (at the present market value of gold 22 carats fine, 84s. 6d. per oz.) is worth £156 17s. Or, reckoning them at their currency value: — Two Dobraons at £3 12s.=£7 4s.; thirty-six moidores at £1 7s.=£48 16s.; one-half Joe at 9s.; and fifty-two English guineas at 21s.=£54 12s., the currency value is only £111 1s. So much does the value of the gold as a metal exceed its currency value. Gold of this degree of purity is now in so much demand, that a goldsmith recently used a "spade-ace guinea" to mount an article of jewellery, as the best gold he could readily procure.

Cokenetes. Also spelled cockenett and cokemetes; i.e. cock-nets, nets for catching woodcocks, &c. The *Dic. Rus.*, after describing the habits of the woodcock — to lie close all day picking for worms under dry-leaves and not stirring unless disturbed, and taking wing towards evening to get water and then flying low, and using any thoroughfare or beaten path — describes and figures the nets, which ought to be set in such thoroughfares. The cock-net was also called a cock-road, because woodcocks fly generally low and straight through any thoroughfares or openings in woods. (*Dic. Rus.*) Another name for the net was *cock-shut* or *cock-shoot;* the net being suspended between two poles to catch or shut in the woodcocks. Kennet says "when the woodcocks *shoot* or take their flight in the woods," and Florio uses the word in the same signification. (*Halli.*) Here, then, we have the derivation of two English surnames, Cockshoot and Cockshut, or Cockshot. September 1584, a little cord used at the cokenetes 3d.; October 1587, two coke nettes 9s.; October 1589, mending the coke nettes 9d.; November 1593, 8½ lb. of hemp to be two coke netts 4s. 10d.; cords to the cokenetts 16d.; October 1612, hemp for the cocke netts 7s.

Coldcoats is a manor and hamlet on the skirts of Pendle, between Wiswall and Pendleton, and anciently attached to the latter. (*Whall.*)

Coliander or Coriander Seed. Prepared and covered with sugar, as comfits, and taken after meat, it closeth up the mouth of the stomach, stayeth vomiting, and helpeth digestion. Parched, roasted, or dried in an oven, and drunk with wine, it killeth and bringeth forth worms, stoppeth the laske and bloody flux, and all other extraordinary issues of blood. To prepare it, both for meat and medicine, take the seed, well dried, whereupon pour some wine and vinegar, and so leave them to infuse or steep twenty-four hours; then take them forth, dry them, and keep them for use. The seeds prepared with sugar prevail much against the gout, taken in some small quantity before dinner, upon a fasting stomach; and after dinner the like, without drinking immediately after the same, or in three or four hours. If taken after supper it prevaileth more. If taken with meat fasting, it causeth good digestion, and shutteth up the stomach, keeping away fumes from rising up; it taketh away the sounding in the ears, drieth up the rheum, and easeth the quinancy [quinsey.] (*Ger.*) The brewers employ coriander seed very considerably all over Holland, and in some parts of England, to give their strong beer a good relish. The confectioners, after they have prepared the seeds with vinegar, cover them over with sugar, which they call coriander confects. (*Pomet.*) To make coriander seed

water, having cleared your seeds from the husk, put a handful into a quart of water and a quarter of a pound of sugar; set it by to infuse for two or three hours, then pour the liquor out of one pot into another, strain it, and keep it for use. (*C. C. Dic.*) In the Accounts, in July 1610, 3 oz. of prepared coliander seed (that is, steeped in vinegar as directed above) cost 16d.; in September 1617, 3 lb. of coliander comfits cost 4s.

Collock. In Lancashire a great pail or bucket, with one handle. In April 1619, the cooper was paid for a great milking-collock 16d.

Colne. At the fairs here, cattle were bought for the Shuttleworths, both whilst at Smithills and at Gawthorpe. (See Index.)

Colts. In order to tame these unruly animals, from the time when they have been first weaned, when foals, make them familiar to you. (*Dic. Rus.*, which gives long directions how to accomplish this.) In 1605, a colt about eight weeks old, that was lame, was sold for 9s.

Combs. The entries in these volumes relate both to the comb worn by ladies and the curry-comb applied to horses. The former were usually of boxwood or ivory, very broad and short, with long teeth, one side large, the other smaller, and the solid middle studded or carved with bas-reliefs. The Britons wore them, and in a Sussex barrow was found a small urn containing combs of ivory. The ivory was sometimes gilt. Some combs in the 13th century were of gold, set with jewels. In *Nichols' Progresses* is named a "fayr kemb, with a spoonge, deintly dipt in a little capon's greaz, to make it [the hair] shine like a mallard's wing." In these Accounts, the lady's comb is of boxwood. In July 1621, a box-comb cost 18s. As to horse-combs or curry-combs, our modern utensil is the iron hors-camb of the Saxon King Ælfric, and the mode of using it now is very similar to that of our Saxon ancestors. In January 1601, a horse-comb cost 6d., and in February 1618, a mane comb and a sponge 6d.

Comfits. (French *confit*, Latin *confectus*.) A dry sweetmeat; any kind of fruit or root, preserved with sugar and dried. The confections and electuaries administered as medicine, though very similar in name and character, may be noticed separately. *To make comfits of various colours:* If you would have the comfits red, infuse some red saunders into the water, till it is of as deep a colour as you desire it. Or you may use cochineal or syrup of mulberries. If green, boil some juice of spinnage with the sugar. If yellow, put saffron into the water you mix with your sugar. (*Price.*) The longest list of the comfits in vogue in the 16th century is given in these Accounts, pp. 212, 213, col. i.; to which the reader is referred. Orrideye may

be an error of the writer for orrice, orris, or iris root. Many of these comfits, under the name of lozenges, are still in use and favour. It is remarkable that 3 lb. of coriander comfits, — thrice the quantity of most other kinds, — should be required. Candel spices should probably be candied spices. The contraction pl. may probably denote plums, as pear plums, and perhaps the other fruits were prepared as plums. Kissing comfits were sugar plums perfumed, to make the breath sweet. In the *Merry Wives of Windsor* we have the line "Let it thunder to the tune of 'green-sleeves;' hail kissing comfits," &c. In Webster's *Duchess of Malfy* (1623) — "Nothing but perfumes or kissing-comfits." In Massinger's *Very Woman* — "Comfits of ambergrease, to help our kisses." (See also MUSKEDINES.) In October 1617, 3 lb. of comfits cost 6s.

COMMON, RIGHT OF. In law a common is that soil or water, the use of which is common to a particular town or lordship, as common of pasture, common of fishing, &c. The inclosure of commons, which commenced in the reign of Henry VIII. deprived cottagers of many sources of comfort, and it was loudly complained of by writers of the period. One observes — I might discourse of the large commons, laid out heretofore by the lords of the soil for the benefit of such poor as inhabit within the compass of their manors. But the true intent of the givers is now in most places defrauded, insomuch that not the poor tenants inhabiting upon the same, but their landlords, have all the commodity and gain. (*Harri.*) Another author complains that landlords make merchandise of their poor tenants, racking their rents, raising their fines and incomes, and setting them so straight upon the tenter-hooks as no man can live on them. Besides that, as though this pillage and pollage were not rapacious enough, they take in and inclose commons, moors, heaths, and other common pastures, whereout the poor commonalty were wont to have all their forage and feeding for their cattle, and (which is more) corn for themselves to live upon; all which are now in most places taken from them, by these greedy puttockes [kites, and metaphorically, greedy, grasping men] to the great impoverishing and utter beggaring of many whole towns and parishes. (*Stubbes.*) In May 1620, Lawrence Milner paid £5 the first part of his fine for his portion of common.

COMMUNION. The communion service, as now observed in the Church of England, was instituted by the authority of the council, 2nd Edward VI. 1548. (*Hume.*) There was and still is a chapel attached to Smithills Hall, in which yearly, during Passion week, the communion was administered to

the family and household. In March 1588, there was given to the Vicar of the Deane (the nearest church) when he ministered the communion at Smithills 2s.; in March 1589, to the Vicar of the Deane, for his pains for ministering the sacrament at Smithills, 12d.; April 1591, ditto ditto 2s.; May 1595, Mr. Vicar of Deane, for his pains taken about the communion, ministered here upon the Thursday before Easter Day last 2s. 6d.; March 1597, the Vicar of the Deane, for his pains in the Passion week 2s. 6d.; April 1599, Mr. Vicar of Dean, for his pains in the Passion week, when my master did receive [the sacrament] 2s. 6d. March 1596, for wine, when the communion was before Easter, 4d.; 1599, for wine, that was laid out of your own purse at Easter, for the communion at Bolton, 30s. 7d. February 1619, delivered to my master, to give at the communion 3s. 4d.

Compasses. Not the mariner's compass, but the compasses for describing circles, measuring distances, &c., and said to have been invented by Icarus or Perdix, nephew to Dædalus. Various kinds have been found in the ruins of Herculaneum and Pompeii, of patterns not widely dissimilar to the modern; and it is probable the instrument was handed down from ancient to modern times. In the Accounts, together with maps and books, two pairs of compasses were purchased for 10s. in October 1621.

Coneys (*cuniculus*, Latin, a rabbit) were anciently called "connynges," and their burrows or warrens, connyng-earths, erys, or garths. Ludgate speaks of "them that ferett robbe connnygerys." In the privy purse expenses of Henry VII. (1493) is a payment for making half of "the conyngerthe pale." Hooman speaks of "warens and conygers and parks palyd." Counyngers, coneygrees, cony-garthes, &c., occur in old writers, of localities near old dwellings; and from coney-greeve we have the personal name Congreve. As for warrens of coneys, I judge them to be almost innumerable, and daily like to increase, by reason that the black skins of those beasts are thought to countervail the prices of their naked carcases, and this is the only cause why the gray are less esteemed. Near unto London their quickest merchandise is of the young rabbits, wherefore the older coneys are brought from further off, where there is no such speedy remittance of rabbits and sucklings in their season, nor so great loss by their skins, sith they are suffered to grow up to their full greatness with their owners. (*Harri.*) These creatures are very profitable for their great increase, and their being kept on dry barren gravel or sand, that will maintain nothing else, which the drier 'tis the better for them, besides that such lands are much improved by their dung for rye. In the choice of tame coneys

that skin is esteemed the richest which has the most equal mixture of black and white hair together, yet the black rather shadowing the white; a black skin with a few silver hairs being much richer than a white skin with a few black ones; but equally mixed is best of all. Every one of these rich coneys killed in season (from Martinmas till after Candlemas) is worth five others, as being much better and larger; and when another's skin is worth 2d. at the most, they are worth 2s. or more. Tame coneys increase faster than wild, and are ever ready at hand for the dish, winter and summer, without charge of nets, ferrets, &c., and give their bodies gratis; their skins always paying the charge of their masters with interest. (*Dic. Rus.*, which recommends the sweetest and finest hay as the best food for tame coneys, with oats; giving them as physic, mallows, clovergrass, sour docks, blades of corn, cabbage or colewort leaves, &c., but no green food with a dew on, which causes the rot.) They were anciently a favourite dish; for in *Cury* are recipes for connynges in cynee (a sort of broth) and connynges in gravy: in both cases the cook is to smite them to pieces, and seethe or parboil them in good broth. Again we have them in a syrup, composed of fenugreek, vinegar, cinnamon, cloves, cubebs, and other good spices, with currants and ginger, pared and minced; also coneys in charbroth, &c. In the Accounts, in May 1588, a man brought chickens and coneys from Bradley to Smithills (a present); in December 1591, two couple of coneys cost 14d.; in December 1592, six couple 5s.; and in January 1610, two couple 22d.; so that the price varied per couple from 7d. to 10d.

Confectionery. "Little things of sugar, with devices." Take *gum dragon* steeped in rose water, have some double refined sugar seered, and make it up into paste; some of your pastes you may colour, with powders and juices what colour you please, and make them up in what shapes you like; colours by themselves, or with white, or white without the colours. In the middle of them have little pieces of paper with some pretty smart sentences wrote on them: they will in company make much mirth. (*Price.*)

Constables. (French *connetable*, Latin *comes stabuli*, count of the stable) originally great officers of state (as the Lord High Constable of England, of France, &c.) who attended to matters of arms and war, and were often commanders-in-chief. The office is presumed to have originated in the Lower Empire. (See Ayloffe's Preface to Edmondson's Heraldry.) The Lord High Constable of England was the seventh officer of the crown, and his power was so great and so improperly used, that it was abridged by the thirteenth Richard II., and afterwards forfeited in the person of Edward

Stafford Duke of Buckingham in 1521; and has never been granted to any one since, except *pro hac vice*, or on a particular occasion. There were also the constable (or governor) of the Tower of London, the constable of Chester, &c. Constables of hundreds and franchises were instituted in the reign of Edward I. (1285), and are now called high constables throughout the realm; and petty constables to assist them were added in the reign of Edward III. There are three kinds of constables, high, petty, and special: the high constable's jurisdiction extends to the whole hundred; the petty constable's to the parish or liberty for which he is chosen; and the special constable is appointed for particular occasions and emergencies. To these (since 1839) may be added the county constabulary. But our notices must be chiefly confined to the parish or township constables. The borough and manor of Manchester was governed for many centuries by a boroughreeve and two chief or high constables, who appointed their deputy-constable or chief police-officer and beadles or assistant peace officers. The two chief constables, on public occasions, each bore a silver-headed staff of office (still preserved in the town hall); the deputy-constable a plain staff, and every beadle or petty constable a short, thick truncheon or staff. In all these cases, as well as in that of the church-beadle, apparitor, or verger, a staff was the chief badge of office; in many cases a particular costume or uniform, that of the parish beadle (often also the constable) being a blue gown or coat, with gold or red trimmings, and gold-lace hat-band, &c. It is conjectured that these symbols have been borrowed from the ushers, lictors, and other inferior officers in the Roman colonies, who (fasces not being permitted) carried long round staves. These officers would exist in all Romano-British *municipia* or chief towns, and hence may have descended through Saxon and Norman times into English towns and parishes, in connexion with the Romano-Norman office and name of constable. It should be added that the high constables are chosen at the court leets of the franchise or hundred over which they preside, or, in default of that, by the justices of quarter session, and are removable by the same authority that appoints them. The petty constables were formerly chosen by the jury of the court leet; in later times by corporate authorities or justices of the peace. A royal decree or order of the king in council was usually transmitted to the lord-lieutenant of a county, by whom it was transmitted to the deputy-lieutenants. They conveyed it to the county magistrates or justices of the peace, who gave the necessary directions to the high constable of each hundred, wapentake, or district, and lastly this officer issued the re-

quisite orders to the petty constables of every parish and township within his bailiwick or constablewick. Thus royal commands, government levies of money, musters of troops, &c., were issued from the metropolitan centre to a county central authority; and thence disseminated through a series of local and gradually smaller jurisdictions, till every parish, township, and hamlet in the land was made acquainted with the requirements of the sovereign and his privy council. *Jacob* defines constable as a Saxon word compounded of *conyng* or *cyning*, king and *staple;* signifying the stay or hold of the king. He observes as to the constables of the Tower, of Dover, and other castles, that they are more properly called castellans. Out of the high magistracy of the constable of England (says *Lambard*) were drawn those inferior constables, which we call constables of hundreds and franchises; and the statute of Westminster (13th Edward I.) appoints, for the conservation of the peace and the view of armour, two constables in every hundred and franchise, who in Latin are called *constabularii capitales*, high constables; because continuance of time, and increase of people and offences, have under these made others necessary with every town, called petty constables, in Latin *sub-constabularii*, who are of like nature, but of inferior authority to the other. And there are other officers whose duty is much the same with constables, as head-boroughs, tithing-men, &c., of which the petty constable seems to be the principal officer; but in his absence, or where there is no petty constable, their duty is the same. The authority of petty constables, in their several towns, tithings and boroughs, is generally the same as the high constable hath in his hundred: they are to keep the peace in the absence of the high constable; to assist him in making presentments at assizes and quarter sessions, of every thing that is amiss; to command affrayers to keep the peace and depart, &c.; to break into a house to see the peace kept; to make fresh pursuit into another county; to command all persons to assist them, to prevent a breach of the peace; to justify beating another if assaulted; without warrant from a justice to take into custody any persons whom they see committing a felony or breach of the peace; to detain in custody (even for a whole day if necessary) any offender, in order to bring him before a justice to be examined; to execute all precepts of justices of the peace, coroners, sheriffs, &c. Constables, out of purse in their offices, may, with the inhabitants, tax all persons chargeable by the 4th Elizabeth cap. 2, as every occupier of land, &c., which rate being confirmed by two justices, the constables may levy it by distress and sale of goods. A constable by warrant from a justice may

sell the goods of an offender apprehended, to discharge the expense of carrying him to prison. If the offender hath no goods, then the town where he was apprehended must be at the expense, and the constable with three or four of the principal inhabitants may impose a tax (gald) on every inhabitant, and this being allowed by a justice, the constable by his warrant may levy it. If the inhabitants refuse to make a tax, two justices by warrant may compel. Such is the long list of the general duties of petty constables. Their particular duties in Elizabethan days, if all enumerated, would make a much longer list. Some of them may be noticed in alphabetical order. To levy penalties on bakers; apprehend mothers of bastard children; with two most able parishioners to make an assessment for the repairs of bridges; to open casks and levy the forfeiture for bad or mixed butter; to provide carriages on the marching of soldiers; to seize ropes, &c., for the stretching of cloth, to whip spinsters embezzling cloth from clothiers, to search houses for ends and refuse of unworked yarn; to levy by distress the forfeiture for taking away cloth from the tenters, or yarn, wool, &c., left abroad in the night; to levy penalties on curriers; to assist customs officers, and search for goods that have not paid customs; to levy penalties on deer stealers (£20 for hunting deer in any place enclosed, and £30 for each deer killed, &c.); to assist landlords in taking distresses for rent in arrear, and in consequent appraisement and sale of goods; to assist searchers of dyed cloths; to levy the penalty of 5s. on drunkards for the use of the poor; to assist officers of excise; to levy penalties for fishing in a river without the owner's consent, and search for unlawful nets, &c.; also forfeitures for using engines to destroy the breed of fish, and for selling sea fish under certain lengths; to prevent forestallers of markets, ingrossers, &c.; to carry out the game laws, to levy penalties on persons playing at unlawful games, and monthly to search gambling-houses; to apprehend unlicensed hawkers and pedlars, to levy penalties for selling hay under weight, to whip hedge-breakers, to carry out the laws relating to highways, to levy hop penalties and forfeitures, to assist in draining off commons, forests, &c.; horses and cattle, to make hue and cry after offenders; to proceed against innkeepers, &c.; to set labourers, artificers, and ordinary tradesmen to harvest work, and put those in the stocks who refuse (5th Elizabeth cap. 4); to search for bad malt, and levy penalties; to search for deficient measures, apprehend nightwalkers, whip robbers of orchards, carry before a justice persons suspected to be papists, to compel persons infected with the plague to keep within their houses, and to levy money for the relief of poor persons infected; to

present popish recusants; to levy a tax on parishes for relieving poor parishioners (43rd Elizabeth); to suppress riots, in highway robberies to assess and levy a tax on the hundred, in their parishes; to whip wandering rogues, &c., by stripping them from the middle upwards and causing them to be lashed till their bodies be bloody (1st James I. cap. 7); to give (with two householders) testimonials to servants, and punish as vagrants servants without such; to apprehend vagrants, and vagabonds lodging in houses or barns; to see that night watches be kept from sunset to sunrise, able persons inhabitants watching by turns, and to put defaulting inhabitants in the stocks. This long enumeration (and it is abridged and incomplete) is given to show that the constable of the parish in the olden time of our Accounts possessed enormous power and authority, and that, especially in rural parishes, with no high constable near, he was to a great extent an irresponsible authority, who, by a little straining of some of the extraordinary powers and duties entrusted to him by the law, could levy money and fine, whip, or cause to be imprisoned, any poor person at all obnoxious to him. In our own day we cannot have any adequate idea of the petty tyranny too often exercised by these men, "dressed in a little brief authority;" but we may understand that our great dramatic bard, seeing their exactions and oppressive rule over the honest tradesmen and inhabitants of his native town, was led for ever to embalm the class in that immortal satire on their ignorant and insolent power, which perpetuates the Elizabethan constable under the portraiture of Dogberry, and his humble and servile subordinate the night watchman, in the feeble and senile Verjuice. It may fairly be questioned whether these portraits were much coloured; they are probably no exaggerated caricature, but simply a faithful semblance, of these little local tyrants of the time. To this class we have devoted this long note, because their arbitrary abuse of vast powers is scarcely understood in our time, and also because the entries in the Accounts all relate to the old parish, township, or petty constable, and chiefly consist of the payment to them of the quota of the Shuttleworths, in respect of demesne lands, &c., in their respective constablewicks, of various taxes and rates. The constables of townships or parishes named in these Accounts were the following during the residence of the Shuttleworths at Smithills Hall, in the township of Halliwell and parish of Deane, near Bolton:— Great and Little Bolton, Blackrod, Harwood (two miles from Bolton), Halliwell, Lostock (parish of Eccles), Eccleston (which of the Lancashire townships of this name is not clear), Rivington and Sharples (both in the

parish of Bolton). After the Shuttleworths returned to Gawthorpe Hall, they paid galds, &c., to the constables of the chapelries or townships of Burnley, Padiham, and Habergham Eaves, all in the parish of Whalley. To these may be added the grave (or bailiff) of the district of Pendle, or "the forest," extending over twenty-five square miles. The details as to the purposes for which the fifteenths and galds were collected, more properly belong to the notes on those rates and taxes. But we may here notice the amount of a fifteenth as payable by the Shuttleworths in respect to their property in various townships: — The fifteenth payable and paid in Little Bolton was 2d., in Halliwell 1s. 6d., in Habergham Eaves 8d., in Lostock 6d., 7d., and 8d.; in Sharples 2d., in Padiham 3s. 10d., being assessed at so much on every oxgang of land; and at Burnley about 7½d. The constable in some cases, though rarely, collected galds for the repairs of churches; these being more usually laid and collected by the churchmasters or wardens (see note thereon). But the constable seems to have collected both government taxes and local rates, for every other possible object, including the fifteenths voted by parliament to the king or queen, the ox-ley or ox-money for the royal provision, the king's carriage-money, levied for the progress of James I. through Lancashire, 11th to 20th August 1617, — the entry being five fifteenths in Burnley for providing of carts for the king's carriages 3s. 2d., — for the raising and equipping of soldiers, whether the trained bands of the county, or regular troops to be sent into Ireland, and for the cost of sending them thither; for the conveyance of felons and other prisoners from various places to the gaol of Lancaster Castle; for keeping the beacons, and for match and powder for them, 22½d.: in May 1620, half a fifteenth was paid in Padiham, "towards the watching of the supposed witches;" various monthly levies in different townships in 1598 were "for the relief of the poor in the parish of Bolton;" others were for the building or repair of bridges (see note), the maintenance of sea-cops or banks; the tithe-barn of Blackrod, &c. In Habergham Eaves half a fifth (4d.) was collected for the armourer, and in August 1620, a fifteenth (7½d.) towards the cuck-stool or ducking-stool and whipping-post in Burnley. At Padiham one levy of 3s. 4d. was for repairing the church at Whalley, making a new pair of stocks, and cucking-stool, and for soldiers. These samples may suffice as to the duties of the constable of a township in making and collecting government levies and local rates and taxes. Those who seek fuller details are referred to the word Constable in the Index.

Cooks, Cookery. Cooks and cook-shops, with their bills of fare, have descended to us, through the middle ages, from the classic times of Greece and Rome. The Greek and Roman cooks were men, and the Sabine women stipulated that they should not be employed in cooking, then deemed a mean vocation. On the other hand, Anthony rewarded one of his cooks, whose delicacies pleased Cleopatra, with the gift of a city. Soyer, in his *Pantropheon*, declares that "the magiric art always survives revolutions and the ruins of empires. Modern Italy inherited the wrecks of Roman cookery, and, thanks to her, Europe is at the present day acquainted with the delights of good cheer, and the charm of joyous repasts." To this work we may refer the curious reader for particulars as to the celebrated cooks of classic and mediæval times, and their most choice productions. On the occasion of the wedding of Charles VI. of France, the royal cook covered the great black marble table of the palace with a hundred dishes prepared in a hundred different ways. (*Froissart.*) In the middle ages, the cook of a house of any note always seated himself in a high arm-chair to give his orders; he held a long wooden spoon in his hand, with which he tasted, without quitting his place, the various dishes that were cooking on the stoves and in the saucepans, and which served him also as a weapon with which to chastise the idle and gluttonous. (*Mémoires de Lamarché.*) Passing to our own country and ancestors, the Anglo-Saxons had four meals a day, of which flesh meat (boiled, baked or broiled) formed the chief portion; and one opulent lady bequeathed to one of her friends, as a valuable legacy, her cook. The Norman style of living was more delicate than that of the heavy-feeding Saxons, and far exceeded it in the variety and costliness of its materials. Cookery was held in great esteem, and several estates were granted, on the tenure of dressing some particular dainty for the royal palate. The boar's head was brought in with trumpets and singing; the peacock was served up at high and noble banquets; while the crane was a favourite dish at ordinary meals. Perhaps the most complete picture of the cookery of Anglo-Norman times is contained in a volume entitled "The Forme of Cury, a roll of ancient English cookery, compiled about 1390 by the master cooks of King Richard II." The same volume contains another MS. of 1380, containing receipts in cookery, and both were ably edited by the owner of the latter, Dr. Samuel Pegge, the antiquary. In his preface he refers to the classic cooks; and thinks the aboriginal Britons could not excel in cookery, as they had no oil, and we hear nothing of their butter. They used only sheep and oxen; superstitiously abstaining

from eating hares, hens, geese &c.; nor did they eat fish; and in short lived chiefly on milk and flesh. He passes with slight notice the cookery of the Saxons and Danes, and descending to the Conquest quotes Lord Lyttelton to the effect that the English accommodated themselves to the Norman manners, except as to temperance in eating and drinking, and communicated to them their own habits of drunkenness and immoderate feasting. William I. had an immense paunch, and was so exact, nice and curious in his repasts, that when his prime favourite William Fitz Osberne (who as dapifer or steward of the household had the charge of the Cury) served him with the flesh of a crane scarcely half roasted, the exasperated king raised his fist and would have struck his favourite, had not Eudo (immediately afterwards appointed dapifer) warded off the blow. Under the dapifer were the larderarius and the cocus dominicæ coquinæ and assistants. (*Vide Liber Niger Scaccarii.*) It appears from *Fleta*, that the chief cooks were often providers as well as dressers of victuals. The magister coquinæ (who was an esquire by office) had the care of purveyance in 1340, and nearly corresponded with our clerk of the kitchen, having authority over the cooks. The magnus coquus, coquorum præpositus, coquus regius and grans queux, were officers of considerable dignity in royal palaces. In monasteries, the larderer or chief cook was often a monk, the kitchener always. At Oxford in 1238, in a fray between the students and the retinue of Cardinal Otto the pope's legate, the magister coquorum was killed, and proved to be the legate's brother. The enthronization feasts of George Neville, Archbishop of York (6th Edward IV. 1405), and William Warham, Archbishop of Canterbury (1504), were remarkable for the profusion and variety of the viands, which could not have been dressed without a large number of cooks. Neville employed sixty-two, and Warham's cook-hire on the occasion cost £23 6s. 8d. At Neville's feast 104 oxen, six wild bulls, 1,000 sheep, 304 calves, as many swine, 2,000 pigs, 500 stags, bucks and roes, 204 kids, and 22,512 fowls of all sorts, were solemnly served up; and followed by mountains of fish (including twelve seals and porpoises), pasties, tarts, custards and jellies; 300 quarters of wheat being used for the accompanying loaves. Of beverages there were 300 tuns of ale, 100 tuns of wine, and a pipe of hippocras. Richard II. is said to have entertained ten thousand persons daily at his various tables; and the *Cury* being the production of his cooks, has the stamp of authority upon it. It contains 196 formulæ or recipes for dishes of flesh, fowl, fish, fruit, pastry, and confectionery. Pegge, in some general observations upon the cookery

of the time, says that amongst its dishes were many articles now obsolete, as cranes, curlews, herons, seals, porpoises, &c.; while sundry fowls placed upon the tables in the sixteenth and later centuries were not named in either MS. of the fourteenth, as quails, rails, teal, woodcocks, snipes, &c.; nor do the old MSS. name trouts, flounders, herrings, &c. Then the cooks of Richard II. decorated their compositions. "Flourishing" and "strewing" were not only common, but leaves of trees, gilded or silvered, were used for ornamenting messes. For the purpose of further gratifying sight as well as taste, the dishes called subtilties were introduced at the more solemn feasts. These were elaborate constructions of curious figures in jellies or confectionery sugar, in the forms of palaces, castles, mansions, parks, &c., or of scenes, with labels, riddles, &c.; and they were often represented in their natural and appropriate colours. Blood boiled and fried was used for dyeing black, saffron for yellow, sandars for red; alkenet and mulberries contributed their dyes; amydon made a white, and turnsole (heliotrope) *pownas*. Pegge thinks this word should be read *jownas* for *jaulnas* orange-tawney; but it is more probably a corruption of the French word *pourpre*, and the dye of the turnsole is a deep and rich purple. King Richard's cooks state that their work was compiled "by assent and avysement of maisters of phisik and of philosophie that dwellid in his court;" but Pegge says that many of the dishes are so highly seasoned, form such strange and heterogeneous compositions, mere olios and gallimawfreys, that they seem removed as far as possible from the intention of contributing to health. Indeed the messes were so redundant, that ten herbs were used where we should now be content with two or three, and one salad consists of fourteen ingredients. Dr. Pegge next comments on the dishes in both MSS., being chiefly soups, potages, ragouts, hashes and the like hotch-potches; entire joints of meat being never served, and fish or fowl being seldom brought to the table whole, but hacked and hewed, cut in pieces or gobbets, or even pounded in a mortar, whence the name of *mortrews* or *morterelys*. Eating must consequently have been either with a spoon or directly with the fingers; hence spoons became a usual present from gossips [i.e. god-sibs, or relatives in God] to their godchildren at christenings. In Shakespere's *Henry VIII.* the gifts of the sponsors are called spoons, and these being usually gilt, twelve in number, and the figures of the apostles being generally carved or cast on them, they were called apostle spoons. Such were given by Shakespere himself to a child of Ben Jonson's. After greasing and befouling the fingers at dinner, we see the importance of the bason and

ewer being introduced both before and after that meal; the ewerer was a great officer, and the ewery at court was retained even to Pegge's time; the name being derived from the Saxon *ere*, and the French *eau*, water. Table or case knives were but little used, and the art of carving was little known. But at Archbishop Neville's entertainment, in 1405, many articles were served whole, and Lord Willoughby was the carver. In 1508 Wynken de Worde printed a "Boke of Kervynge;" but still the use of forks at table did not prevail in England till the reign of James I. Dr. Pegge adds that is is plain that in the days of Richard II. our ancestors lived much after the French fashion, and that "the roast beef of old England," the baron, the round, and other bulky dishes of flesh, must have been the product of later reigns, perhaps even of Elizabeth's time. In the fifteenth century the ordinary meals (previously two a day nominally, with "intermeats" and "confections" between, as lunches) were increased to four a day, breakfast at seven a.m., dinner at ten a.m., supper at four p.m., and "liveries" taken in bed, between eight and nine p.m. The breakfast was of good beef, mutton, &c. (salt fish in Lent) with beer, wine &c.; the liveries of bread, cakes, &c., with mulled wine, beer or ale. At dinner, the long oak table in the great hall was covered with dishes of fresh and salt meat, fowl, fish, made dishes &c. Amidst the profusion of the noble and wealthy, however, the general diet of the poorer classes continued coarse, and to some extent unwholesome, while severe famines not unfrequently occurred. In the old "Boke of Kervyng and Norture" is the following enumeration of dishes of poultry, wild fowl, game and other birds: —

In sirope fesaunte p'tichye stokdove chekins in s'vice
* * *
Elke goose, tele, malard, aspyn and swane
* * *
Capons, hennes of grese, I wold that ye them dighte
* * *
ffesannt, p'triche, plouyr, lapwinke, I you say
* * *
Woodcoke, butt^{r} egret, sthynte, and a corllewe
Heronsew restorativ, so is the brewe
* * *
Pecocke, storke, bustard, schoveler and cranys
* * *
Quayle, sparowe, larkis, martenets, pegan, swallowe.

As to sauces and condiments —

Mustard is good sawce to brawyn bef moton chyn and bacon
Vergis is good to boyled chiken and capon
Also a swan is good w^t^ chauderyn
Ribbis of beffe and gose is good w^t^ garlyke must'd or veneg'
pep' in conclusion.

Ginger sawce to lambe, kydd pigge and favn
Amfarde and sowgere to fesawnte p'triche cony and lambe
Sauze gamblin to heryn, plowere and crane
Also to busterd, showelerde, gamelyn is in seson.

Wodcoke and lapwyng, martenettes, larkus and venyson
Sparroos, thrussus, to all these salte is the conclusion
Quayles, snytes, whiet salte and good synamome
This w^t^ all manere metes sauze hathe the op'acion.

Among the dishes of fish enumerated in this ancient doggerel are: — Baked herynge, salte fishe, grene fishe, salte samon and kungere, stoke fishe, macrell, hake, gurnarde, rochet, breme, chevyn, molet, perche, roche, dase, sole, macrell and whytynge; "good haddock and worthy codlynge," carpe and troute, Whall ele, swerd fishe, porpoyse, dorrey, sturgyn and turbute, thornepoll, thornebake, houndefishe and halibut, tench, elys and lampreyes, crabbe, welke, shrympus, tonentyne, &c.—With the commencement of the sixteenth century there was a marked change for the better in diet. Many fruits and vegetables were introduced from abroad, and contributed much to the variety and wholesome character of the meal. The meals of the upper classes were taken at eight a.m., noon, and six p.m., but so late as Henry VIII. two intermediate meals were had, called an after-noon, and an after-supper. Dishes of beef, mutton &c. roast and boiled, with great varieties of fowl, were the staple of all these repasts, ale being the usual beverage, and wine chiefly at the after-supper. The guests washed before and after dinner, in rose or other perfumed water; gentlemen wore the hat at table, and after dinner the remains, left by the servants, were distributed to the poor at the gate. The bread and meat were presented together on the sharp point of the carving-knife, and eaten with a table or case-knife in the right hand, and the fingers on the left. Great variety of French and other foreign wines were introduced, which were taken mixed with sugar, lemon, eggs and spices. Distilled liquors, especially rosa solis and aqua vitæ, were in great demand; ale and beer were brewed of various kinds, the March beer being the choicest malt beverage; and cider, perry, mum, &c., were still in

use; mead or metheglin declining in favour. In Appendix II. we have given several bills of fare for breakfasts, dinners, wedding-feasts, &c., which will fairly represent the style of cookery of the period. Of the flesh, fish and fowl, vegetables, fruit, confectionery, &c., provided for the table, the notes on the various viands will give sufficient information. The wages to cooks may be gleaned in part from Appendix II. and chiefly from the entries in the Accounts. In July 1583, the cook at [the Leghs of] Lyme received a gift of 4s. apparently for aiding in preparing the venison of two stags [killed there] for carriage to London, as a present to some one in the metropolis. Close to it are entries of 2 lb. of pepper (5s. 4d.) "that went to the Lyme when the stags were sent to London." The keeper at Lyme was paid 4s. for killing the two stags, and Christopher Smith "who went with the keeper about the killing" 2s. In September 1584, James Turner, for being in the kitchen at Smithills, to help the cook, had 12d.; and about that time some venison and a woodcock pie were sent to London. In September 1586, Henry Hill, Mr. Standish's cook (being called in to assist in preparation of the wedding-feast of Thomas Shuttleworth) was paid for his pains for two days 2s. 6d. In December 1590, Roger Kenyon, the cook, was paid his whole year's wages 50s. In January 1591, a cook who came from [Mr. Lever's of] Little Lever, to help the cook at Smithills, and was there four weeks, probably about Christmas, received 4s. In April 1594, Henry Hill, the cook [who seems to have transferred his permanent services from Mr. Standish to Sir Richard Shuttleworth] received 30s. for three quarter's wages. In May 1599, the cook was paid 10s. his quarter's wages. In December 1608, at Islington, William Brydges, the cook, received for his wages at Christmas 20s., and there was further given him 5s. "of benevolence." In October 1617, Francis, the cook at Gawthorpe, received 6s. for a month's service. In August 1618, John Poulton, the cook, had for his half year's wages 33s. 4d., which would be £3 6s. 8d. or exactly five marks yearly. In July 1621, was allowed to Henry Whitfield, the cook, for wages due to him, and [a gratuity] given to him the year my master [Colonel Richard Shuttleworth] was sheriff 26s. 6d.

Cooler. A brewing vessel. In November 1608, at Islington, 8s. was paid for a coule or cooler and a washing-tub.

Coomb, a measure of corn, containing four bushels or half a quarter. (*B. Dic. and Ray.*)

Cooper. The handicraft of the cooper must have been early known in every country. Vessels for preserving wine, &c., must have led to its use,

and many household vessels and utensils are known to have been made of wood as well as pottery. The earliest writers speak of coopers. Those of London were incorporated in 1501. (*Haydn.*) In the time of Elizabeth working coopers seem to have travelled from place to place, seeking work, and hence the title of a party political pamphlet, printed in Manchester, may have been borrowed from the trade cry, "Ha' ye any work for the cooper?" We find from the Accounts that when any cooperage work was needed at the residence of the Shuttleworths, the cooper and his man were employed at the house (having their meals, &c.) as many days as were requisite, and paid so much by the day. In June 1588, the cooper, for working four days at Smithills 16d. In April 1591, for hooping and loading two hogsheads of wine 10d. December 1591, the cooper working two days 6d. May 1592, hooping and spaying some hogsheads 12d. April 1594, the cooper and his man, for hooping and mending the barrels and other vessels, 4s. October 1601, to a cooper at Padiham for girding the brewing vessel [at Gawthorpe] two several times 6d.; December, to a cooper for girding a bottle [of leather or wood] 3d.; March 1602, a cooper a day and a half mending vessels in the house 6d.; March 1603, to a cooper for making two new flaskets [washing tubs], two piggins [small wooden vessels of staves], a new [wooden] bottle, and for girding other vessels, three and a half days (at 4d.) 14d.; October 1604, a cooper two days mending of old vessels and for cleaving cooper timber [i.e. for stores] 8d.; September 1605, a cooper nine and a half days making a brewing-tub and mending old barrels (at 4d. a day) 3s. 2d.; February 1609, a cooper for three hoops and making a cover for a tub to put salt in, and setting on two moupes [mops] upon a pole 8d.; April 1610, a cooper two days' work 8d.; May 1618, to a cooper, nine days' work (4d.) 3s.; April 1619, a cooper five days' work 2s. 6d., and paid him for a great milking-collock [pail] 16d.; July 1620, to a cooper for two days' work at Gawthorpe 12d. It would seem that after the daily wage of the cooper, with victuals, &c., had long stood at 4d., it was raised in 1619-20 to 6d.

Copperas. The German copperas is a vitriol of a bluish green, clear and transparent, made at Gosselar in Saxony, and thence called Gosselar or Saxon vitriol. It is of much use in medicine, being that whence the chemists draw most of their preparations. It is likewise used by the dyers, and may be applied for stopping blood in case of necessity. White copperas is that of Gosselar calcined to whiteness, and afterwards put into water, filtered, and reduced to salt; and when it begins to coagulate the Germans

make lumps of 40 lb. or 50 lb. weight. It is of some use in physic; some putting it into rose or plaintain water, with orris and succotrine aloes, to cure the eyes. Painters use it when calcined, to put it in their colours that they may dry; but farriers have the most occasion for it. (*Pomet.*) Both Pomet and Lemery enumerate various preparations of the green and the white copperas or vitriol; amongst others, gilla vitrioli or emetic vitriol, twelve grains to a dram of which, in broth or other liquor, gives an easy vomit; salt of vitriol, another emetic in smaller doses; red earth of vitriol or colcothar, with which, burned alum, sugar-candy, urine and rose water, a very astringent water is made, proper for the stopping of blood. (*Lemery.*) The sympathetic powder is white vitriol, opened and prepared; it is used in the magnetic cure of wounds; dissolved in water and used outwardly, it dries, binds, and heats much, and has the virtue of the gilla. The aqua styptica composita, or compound styptic water, is made of this vitriol. Take purified white vitriol, roch alum, of each one ounce, saccharum saturni half an ounce, spring water two quarts; mix and dissolve over a gentle heat, digest close stopped ten days; decant the clear, filtrate, and keep it for use. It stops bleeding in any part, heals ulcers, and infallibly cures all sorts of tetters, ringworms, scabs, scurf, morphew, and inveterate herpes in any part of the body, if duly washed therewith two or three times a day for half an hour at a time, as hot as can be endured. Injected as a clyster it kills worms called ascarides. English copperas is in dark green crystals. It is made in England, upon the river Thames, in vast quantities, of the marcasite pyrites or firestone, with the addition of old iron. Of this copperas, with galls or any other astringent vegetables, you may make ink, and the black for dyers. The red vitriol, called colcothar, is rare, and we have scarce enough of it to use in our Venice treacle, of which it is one of the ingredients. It (colcothar) is effectual in a looseness, bloody flux, hæmorrage and wounds. (*Pomet.*) Copperas was first produced in England by Cornelius de Vos, a merchant, in 1587. (*Haydn.*) Copperas stones or gold stones are found on the sea shore in Essex, Hants, and so westward. Of these they make beds at Deptford, &c., two feet thick, and being acted on by sun and rain, these stones ripen, and the liquor from them is conveyed into cisterns. The stones will be five or six years before they yield any considerable quantity of liquor. The cistern at Deptford will contain 700 tuns of liquor. It is boiled in leaden boilers, and iron added from time to time, and then drawn off into coolers. The common green vitriol or English copperas is made at Deptford. In blue vitriol the salt is joined with copper,

in green with iron, in white with calamine or some ferruginous earth, mixed with lead or tin. The colour of red vitriol or colcothar is adventitious, arising probably from calcination by heat. Copperas is the chief ingredient in the dyeing black of wool, cloths, and hats; in making ink, tanning and dressing leather, &c. From it is prepared oil of vitriol, and a kind of Spanish brown for painters. (*Post.*) In the Accounts copperas seems to have been used for making ink. In August 1595, "grime gawles and coperous" (soot, galls, and copperas), to make ink of, cost 6d. A loose memorandum pinned into the book (about January 1599) gives the proportions, viz., 2 oz. gum [Arabic?], 2 oz. copperas, and 4 oz. galls, 8d. In April 1619, half a quart of oil and copperas, 5d., looks rather like a liquid for boots than for pens.

Cops (Anglo-Saxon the head, Latin *caput*), the top of anything. In the north it means a mound, heap, bank, or raised fence. In June 1589, a fifteenth was levied for repairing the sea-cops or bank-fences against the sea, of Sir Richard Molyneux, on the Lancashire coast, probably near Hoole and Meols.

Copthurst. This is still a farm of the Shuttleworths, on Padiham Heights, near Higham, in the forest of Pendle. A good farm-house now stands on the farm, and it would seem that one of the family lived here in the days of Elizabeth and James I. In October 1601, in a payment for Colonel Shuttleworth's tithe-corn of Padiham, amongst other places included are Copptehurste 14d. and Coptehurste Hey 5d.; in September 1604, the owner paid (at Mr. Bannister's intreaty) 40s. for the quiet "avoyding" of a tenant of Copthurst. Our entries show that much lime was mixed with the middens, and laid on the meadows of Copthurst; and that cattle had agistment there.

Copyholder. A copyhold is a tenure for which the tenant has nothing to show but the copy of the rolls made by the steward of the lord's court, on such tenant's being admitted to any parcel of land or tenement belonging to the manor. (*Jacob.*)—They (three old men in Harrison's neighbourhood) speak also of three things that are grown to be very grievous unto them; to wit, the enhancing of rents, the daily oppression of copyholders, and usury. Their lords seek to bring their poor [copyhold] tenants almost into plain servitude and misery, daily devising new means, and seeking up all the old, how to cut them shorter and shorter, doubling, trebling, and now and then seven times increasing their fines; driving them also for every trifle to lose and forfeit their tenures (by whom the greater part of the realm

doth stand and is maintained), to the end they may fleece them yet the more. (*Harri.*) In June 1611, at Whalley and Clithero, the copyholders met Mr. Auditor Fanshaw; and in March 1612, Mr. Richard Townley received 10s. towards the charge to procure a process for such copyholders as were behind in their rents.

Corake. August 1617, paid for corake at Hallifax, 12d. This is probably a misspelling of cork, which see.

Coral. According to *Mr. Tournefort* it is a plant that grows at the bottom of the sea; it has neither leaf, flower, nor seed; nevertheless it sticks to the rocks in the nature of a root, and is covered with a bark, &c. It is undoubtedly increased by its seed, which is the opinion countenanced by all those that rank coral among the number of plants. There are properly but three kinds used in physic — the red; the common white, which has some resemblance to the red or flesh colour; and the true white, which is the scarcest and dearest. They fish for coral in various parts of the Mediterranean, &c. The fishing, according to Mr. Tavernier, is from the beginning of April to the end of July, in which they usually employ two hundred barks. Red coral is most in use, as well for medicine as other things. By means of certain acids they make a tincture of red coral, which is afterwards reduced to what is improperly called a syrup. It is reckoned an admirable cordial, and useful to purify and cleanse the mass of blood. There is likewise a magistery and salt made of this; but the most common way of using it is, reduced to an impalpable powder, by levigating it upon a marble with rose-water, &c. (*Pomet.*) Powder of coral is cooling, drying, and binding, strengthens the heart, stomach and liver, absorbs acidities, purifies the blood, resists the plague and the force of putrid and malignant fevers, stops fluxes, bleeding, &c. It is said to prevent epilepsy in children, being first given in the mother's milk, as soon as the child is born. Outwardly, it helps ulcers, filling them with flesh and cicatrising. In collyries it helps the eyesight, stops weeping, and absorbs the watery, sharp humours. Of this there is a tincture made with spirit of vinegar or juice of lemons, and thence a syrup, magistery, and salt are prepared; but they are all forced and unnatural preparations, and crude coral in powder is far superior to all other preparations of it. (*Lemery.*) Large quantities of coral are used for necklaces, chaplets, and other like works, to adorn the cabinets of the curious. Bracelets and necklaces of it are made at Marseilles and Genis, and sell very well up the Levant. (*Post.*) A smooth piece of red coral, usually mounted in silver, to which small bells are attached, has long

been a favorite gift to children; it is supposed to assist dentition. In the Accounts, in June 1620, 12d. was paid for mending a coral, apparently for Anna, the child of Col. Richard Shuttleworth, who was baptised at Padiham in that month. Another or the same coral again cost 12d. for mending in July 1621.

Cords. These were of various kinds, usually of hemp or flax, sometimes of horsehair. Flax was directed to be sown for fishing-nets in 1533. In the Accounts, in 1583, a mailing cord (i.e. for a mail or trunk) cost 6d; in April 1586, a little cord 1d.; November 1586, cord for sack-bands 2d.; February 1587, a pair of traces, and cord to cord a bed with, 19d.; July, a "plume corde for the cloke" [a cord for the clock-weight] cost 10d.; September, a cord to make stips [? halters] for the horses to tie them in, 5d.; June 1588, a bed-cord 2s.; October 1589, a rye-cord and sieve for Eccleston 5d.; March 1590, seven halters and twenty-four yards of hemp cords 2s.; October 1591, half a stone of bed-cords at Manchester 18d.; October 1593, pack-thread to the cock nets 2d.; November, 8½ lb. hemp to be two cock-nets 4s. 10d.; cords to them 17d.; February 1596, ropes bought at Manchester, a full team, 12d.; six halters 13d.; cords for the fish-net to draw the dam, 2s. 6d.; April 1600, a pair of corded traces, two halters and one shoeing rope of hair, 17d.; June, two bed-cords 2s.; a shoeing rope 7d.; two cow-ties 2d.; June 1603, a hair-rope, to shoe the oxen with, 2s. 6d.; cords to hang the great bottles in to the wood 3d.; January 1605, cords for two beds 2s.; August 1605, cords to cord six beds with 6s. 10d.

Cork. This is the outward bark of several trees, plentiful in Spain, Italy, and France (chiefly in Gascony) and upon the Pyrenees. Layers are soaked successively in four or five pits of water, dried, and then transported in bales. A friend of mine assured me that the blackness of the cork proceeded from nothing else but that it was steeped in sea water instead of fresh water. It is of some small use in medicine, as to stop bleeding, being reduced to powder, or thrown into some astringent liquor, or to hang about the neck to dry up milk in nurses' breasts. Burned and mixed with a little fresh butter and sugar of lead, it is very proper for the piles. The Spaniards burn cork into an extraordinary black, called Spanish black. (*Pomet.*) The cork tree was brought to England before 1690. (*Haydn.*) One kind of cork-tree is to be seen in the physic-garden at Chelsea. (*B. Dic.*) *Ger.* figures and describes two varieties of the tree, the *suber latifolium* (broad-leaved) and *suber angustifolium* (narrow-leaved). Besides medicine it is proper for many things, being used (saith Pliny) about the

anchors of ships, fishers' nets, and to stop vessels with; and in winter for women's shoes, which use remaineth with us even to this day. Fishermen hang this bark upon the wings of their nets for fear of sinking, and shoemakers put it into shoes and pantoufles [slippers] for warmness sake. (*Ger.*) In the Accounts, in July 1692, cork[s] for beer barrels cost 6d.; in April 1597, cork to make bunnes [bungs] to stop barrels with, 5d.; in April 1612, cork for the barrels 10d. (See CORAKE.)

CORIANDER SEED. (See COLIANDER SEED.) These seeds are sugared in the same manner as sugared almonds. Coriander dragées, ices, and water are also described. (*Dolby's Dic.*) Coriander seed was a familiar and jocular term for money. (*Nares.*) In *C. C. Dic.* is a recipe for coriander seed water.

CORN. (A. S. *corn*, G. Dan. and Sw. *korn*). In its most comprehensive sense, all kinds of grain which constitute the food of men and horses — wheat, rye, oats and barley. It also means a grain of anything, as the old Rune says that "hail is the coldest corn;" and in old lineal measure "three barley corns make an inch." Corn is said to have been introduced into Britain in the sixth century, by Coll ap Coll Frewi. The first authentic importation of corn into England was in 1347. (*Haydn*). For yearly prices of corn during the period of these Accounts, see Appendix II. *Fitz.* gives directions how all manner of corns should be sown, harrowed, weeded, tithed, covered, loaded, threshed, winnowed, &c., and in the general term corn he includes peas and beans. *Mark.* in his "Farewell to Husbandry," describes all the operations from preparing the ground for the seed to the stacking and keeping of corn or grain, in which he includes rice, but classes peas and beans as pulse. He devotes one chapter to the diseases and imperfections which happen to all manner of grain, including the loss from crows, pigeons, and other birds, from pismires and dores, field rats and mice, moles, grasshoppers, worms, snails, &c. Then, under the title of "Offences from the influence of heaven," he enumerates — smut or mildew, hail, lightning, frosts, mists, fogs and blastings; and in each case, whether singly from animals or these latter causes, he appends the "cure." He next treats of the best mode of keeping all manner of corn, thrashed or unthrashed — of garners, hutches and their uses, the preservation of small seed, &c. and how to transport grain. In the Accounts, in January 1593, £10 was given to a bailiff to bestow upon seed corn, &c., for Hebleth waite. A quaint direction as to sowing seed may be quoted here: — You shall sow it on the ground very plentifully; not starving the ground for want of seed,

which were a tyrannous penury; nor yet choking it with too much, which is as lavish a foolery; but, giving it the full due, leave it to the earth and God's blessing. (*Mark.*) In 1598 was received for corn sown at Gawthorpe, four stroke [or strikes, i.e. bushels; the term is still in use in parts of Lancashire] at 3s. the stroke, 12s.; two stroke of light corn 2s. In October 1600 a man is paid 3d. for helping one day to lose [or loose] corn. This may probably have been an expression for sowing seed, for which the time would be fitting.

Cornfield, near Gawthorpe, still retains the name. It is probable that some younger son of the house of Gawthorpe lived there in the early part of the seventeenth century. In the Padiham registers we meet with a "Richard Shuttleworth Esq. of Cornefielde," in 1647. — Crocklewood is another farm, also in the possession of the family, close to High Whitaker wood.

Coronation Day. November 1584, a yald laid in Little Bolton towards repairing Bolton church and for ringing upon the coronation day, 2d. Elizabeth ascended the throne on the day of the death of her half sister Queen Mary, November 17th 1558, and this was called "the Queen's day," and celebrated as the anniversary of her accession. It was first publicly celebrated about 1570. In a letter from Dr. Whitaker to Lord Burghley, of 14th May 1590, he writes, "A rumour is spread in the court, &c., how that I on the *Queen's Day* last past, did forbid in our college an oration to be made, in praise of her Majesty's government," &c. The 17th November is still kept as a holiday at the Exchequer and at Westminster and Merchant Tailors' Schools. (*Nicolas* and *Ellis.*)

Coroner's Inquests. The coroner was an ancient officer of the realm, being mentioned in King Athelstane's charter to Beverley, in the year 925. He is named coroner (*coronator*) from *corona*, because he dealt wholly for the king and crown. The Lord Chief Justice of the King's Bench is the sovereign coroner of the whole kingdom, wheresoever he is. Coroners in counties have both judicial and ministerial authority — judicial in cases of violent death, entering appeals of murder, and pronouncing judgment upon outlawries, &c., in injuries of lands and goods, escapes of murderers, treasure-trove, wreck of the sea, deodands, &c.; and ministerial, where they execute the king's writs, when exception is taken to the sheriff. By the statute "de officio coronatoris" (4th Edward I.) the coroner is to go to the place where any person is slain or suddenly dead, and by warrant to the bailiff or constable, summon a jury out of the four or five neighbouring

towns to make inquiry upon view of the body; the coroner and jury are to inquire into the manner of killing, and all circumstances that occasioned the party's death. A coroner ought to sit and inquire on the body of every prisoner dying in prison. (*Jacob.*) In the Accounts, in 1583, is an entry, "Spent when the crowner quest brought in their verdict at Wyanceshay chapel, 13d." This will recall the expression of Hamlet's grave-digger. The chapel was probably that of Withenshaw, Cheshire.

Cosmetics. The women (many of them) use to colour their faces with certain oils, liquors, unguents, and waters, made to that end, whereby they think their beauty is greatly decor[at]ed. . . . . They are made of many mixtures and sundry compound simples, both far fetched and dear bought, cunningly mingled together, and artificially tempered with many goodly condiments and wholesome confections. (*Stubbes.*) Many entries in the Accounts relate to the ingredients for waters, unguents, washes, &c., though nowhere is their use distinctly stated.

Cost of Veal. In April 1594 "a cost of veal" at Bolton cost 5d. The cost was the joint now called the neck or ribs, from the Latin *costæ*, ribs. Ben Jonson speaks of the "costs of a ship," i.e. her ribs.

Cottage. The term originally applied to a small house without land, 4th Edward I., 1275. By 31st Elizabeth, 1589, "no man may build a cottage, except in towns, unless he lay four acres of land thereto."

Cotton and Cottons. (Arabic *kotôn.*) The cotton plant or bush, *Gossipium* or *Xylon*, is fully described and figured by *Ger.* He says the fruit is round and of the bigness of a tennisball, wherein is thrust together a great quantity of fine white cotton wool; among which is wrapped up black seed of the bigness of peason, in shape like the trettles or dung of a coney. The fruit being come to maturity, the husk or cod openeth itself into four parts or divisions, and casteth forth his wool and seed upon the ground, if it be not gathered in his time and season. It groweth in India, Arabia, Egypt, in certain islands of the Mediterranean, as Cyprus, Candia, Melita, Sicilia, and in other provinces of the continent adjacent. It groweth about Tripolis, and Aleppo in Syria, from whence the factor of London (Master Nicholas Lepe, before remembered) did send unto his master divers lb. weight of seed, whereof some were committed to earth at the impression hereof; the success we leave to the Lord. [Gerard's *History of Plants* dedicated to the Lord Treasurer William Cecil, Lord Burghley, was first printed in 1597.] Notwithstanding myself did three years past sow of the seeds, which did grow very frankly, but perished before it came to perfec-

tion, by reason of the cold frosts that overtook it in the time of flowering. It is sown in the ploughed fields of the spring of the year, and reaped or cut down in the harvest, even as corn with us, and the ground must be tilled and sown new again the next year, and nursed in such sort as we do the tillage for corn and grain, for it is a plant of one year, and perisheth when it hath perfected his fruit. Cotton is called in the shops Bombax and Coturn; in English and French Cotton, Bombast, or Bombace. Theophrastus (lib. 4 cap. 4) mentions without naming it, as a tree in Tylus, which beareth wool. Pliny (lib. 19 cap. 1) saith the upper part of Egypt toward Arabia, brings forth a shrub, called Gossipion and Xylon and therefore the linen that is made of it is called Xylina or linsey-wolsey. He saith it is the plant that beareth that wool wherewith the garments are made which the priests of Egypt do wear. The seed of cotton is good against the cough, and for them that are short-winded. The oil pressed out of the seed taketh away freckles, spots, and other blemishes of the skin. The ashes of the wool burned, stauncheth the bleeding of wounds, and are used in restrictive medicines, as bole ammoniæ. To speak of the commodities [uses] of the wool of this plant were superfluous. Common experience and the daily use and benefit we receive by it doth show. So that it were impertinent to our history to speak of the making of fustian, bombasies and many other things that are made of the wool thereof. (*Ger.*) Cotton is a white, soft wool, which is found in a kind of shell, which grows upon a shrub in form of a bush, according to what Father du Tertre says of it. At first when the [? Antilles] islands were inhabited by the French, I saw them, says he, fill their houses full of cotton, in hopes it would yield them great profits in trade; but most of the merchants would not meddle with it, because it took too much room in the first place, and was subject to take fire, decay, and the like. It bears a great many fine yellow large flowers; the head of the flower is of a purple colour, and it is all striped on the inside: it has an oval button that appears in the middle, and grows in time to the size of a pigeon's egg; when ripe it becomes black, and divides itself into three parts at the top; the cotton or down, looks white as snow. In the flake, which is swelled by the heat to the size of a pullet's egg, there are seven seeds as large as lupins, sticking together; within it is white, oily, and of a good taste. This cotton comes in great quantities from all the islands and the natives take great care in the cultivating it as a thing very useful for their bedding. I have observed one thing of the cotton flower not known to any authors yet, or at least not taken notice of; which

is, that the flowers wrapped up in the leaves of the same tree, and baked or roasted over a fire of burning coals, yield a reddish, viscous oil, that cures in a little time old standing ulcers. I have often experienced it with very good success. The seed of this shrub will make the parroquets fuddled; but it is beneficially used against fluxes of blood and poisons. We sell several sorts of cottons, which only differ according to the countries whence they came, and the various preparations made of them. The first is the cotton in the wool, that is to say, that which comes from the shell, from which only we take the seed. Those cottons come from Cyprus, Smyrna, &c. The second is the cotton in the yarn, which comes from Damascus. The Jerusalem cottons, which are called Bazue; the lesser, Bazacs; the Beledin cottons; those of Gondezel, Motasin, and Genequin. Of all the cottons we sell no better than that of Jerusalem and the Islands. The true Bazue or Jerusalem cotton ought to be white, fine, smooth, the best spun, and most equal or evenest that can be. As to the cotton in wool, the whiter, longer and sweeter it is, the more valuable it is. Those who buy in whole bales, ought to take care it be not damaged with mould, mustiness or wet. Cotton has many uses, too well know to insist on. As to the black seed found in the cotton there is an oil made of it admirable for taking away spots and freckles, and to beautify the face; and it has the same virtues with oil of the cokar kernels, made after the same manner by the natives, especially on the Island of Assumption, whence almost all the cokars we [the French] now sell are brought. (*Pomet.*) Xylon, Coto, Gossipeum, Cotoneum, Bombax officinarum, or the cotton of the shops, is a plant, whereof there are two kinds. The first is called Xylon, sive Gossipeum herbacerum, by J. Bauhinus, Ray and Tournefort; Gossipium frutescens annuum, by Parkinson, and G. frutescens, semine alba, by C. Bauhinus; which signify either the herb cotton, the annual shrub cotton, or that with the white seed. The second sort is called Xylon arboreum, or tree cotton, by J. Bauhinus, Ray and Tournefort. It grows into a tree, four or five feet high. Both species grow in Egypt, Syria, Cyprus, Candia and the Indies. The flowers are vulnerary; the seed pectoral, proper for asthmas, coughs, &c., to consolidate wounds, for dysenteries, scourings of the belly, spitting of blood, &c. (*Lemery.*) The cotton tree is of three kinds: one creeps on the earth like a vine; the seed is like a bushy, dwarf tree; and the third is as tall as an oak [?]; the fruit of all three, when fully ripe, opens and discovers a down, extremely white, which is the cotton. They separate the seeds from it by a mill, and then spin the cotton, or prepare it for all sorts of fine works, as stockings, waist-

coats, quilts, tapestry, curtains, &c. With this they likewise make muslin, and sometimes mix the cotton with [sheep's] wool, sometimes with silk, and gold itself. The finest cotton comes from Bengal and the coast of Coromandel. The trade in cotton is very great, and it is distinguished into cotton wool and cotton thread [yarn]. The first [raw cotton] is brought mostly from Cyprus, St. Jean d'Acre, and Smyrna. The most esteemed is white, long and soft. The crop is very considerable about Smyrna, more so than in any other part of the Levant. The grain is sown in July, and reaped in October; the finest is that of the plain of Darnamas, the price of which is usually from six to seven piasters the quintal of 44 oco's. [The Turkish piaster was then worth about 25 cents, say 1s. British; the quintal was about a cwt.] The charges of a bale of cotton weighing 230 rottons at seven piasters the quintal, amount to two piasters 39 aspers [about 4s. 5¼d.]. Of cotton thread [or yarn] that of Damas, called cotton d'once, and of Jerman, called bazas, are the most esteemed, as also that of the Antilles Jelis. It is to be chosen white, fine, very dry, and evenly spun. The other cotton-threads are — the half bazas, the rames, the beledin and gondezee; the payas and montesiri, the genegirins, the baguiers, and the posselassers, of which there are two sorts. Those of India, known by the names of Tutucorin, Java, Bengal and Surat, are of four or five sorts, distinguished by the letters A, B, C, &c. They are sold in bags, with a deduction of 1½ lb. on each, for those of Tutucorin, which are the dearest, and 2 lb. on each bag of the other sorts. For those of Fielebas, Aleppo, Smyrna and Jerusalem, the deduction at Amsterdam, is eight in 100 for the tare and two in 100 for weight, and on the value one per cent for prompt payment. [A mill used in the Antilles Isles for separating and cleaning the cotton is described, and it is stated that a good workman will cleanse 55 to 60 lb. in a day. The method of packing cotton in the Antilles is also described. The bags are 6 ft. 9 in. deep, and each should contain from 300 to 320 lb. of cotton.] The best time to pack cotton is in moist or earning weather, so it be done under cover. The tare abated in the Antilles is three in the 100. Cotton being a production applicable to a great variety of manufactures, it cannot be too much cultivated in our own plantations that will admit of it. And whether it may not become a material ingredient in a variety of more articles of trade than what it has yet been applied to in this nation will appear in the sequel of this undertaking. (*Post.*) It is probable that cotton was manufactured in India, as early as linen in Egypt. Herodotus, writing

about 445 B.C. states that the Indians then made their clothes of the wool of a kind of plant. In 327 B.C. Nearchus, the admiral of Alexander the Great, bears similar testimony. Strabo states that in his day (he died A.D. 25) cotton grew and cotton cloths were manufactured in Susiana, a province of Persia. Fifty years later Pliny records that beautiful garments were made of stuffs from the gossypium, for the Egyptian priests. From Arrian's *Periplus* it appears that the Arab traders (in the first or second century) brought Indian cottons to a port of the Red Sea; that at least three Indian ports exported cotton goods of various kinds, calicoes and muslins, plain and flowered; that Masalia (now Masulipatam) was then, as ever since, famous for the manufacture of cotton piece goods; and that the muslins of Bengal were then, as still, superior to all others. Indian cotton goods were imported into the eastern empire (Constantinople) in the sixth century, and are in the list of goods charged with duties in Justinian's Digest. In 1252 cottons were articles of trade and dress in the Crimea and Southern Russia; being brought from Turkistan. Marco Polo, who visited nearly all the countries of Asia at the latter part of the thirteenth century, states that cotton was abundantly grown and manufactured in Persia and all the provinces bordering on the Indus; that in all parts of India it was the staple manufacture, and that in the province of Fokien in China cottons were woven of coloured threads, and carried for sale to every part of the province of Manji. The growth of cotton and the manufacture of its wool were spread at an early period into every part of Africa north of the equator; and in 1590 cotton cloth of native manufacture was brought to London from Benin, on the coast of Guinea. On the discovery of America by the Spaniards, they found that cotton cloth formed the principal article of dress among the Mexicans, and among the presents sent by Cortez to Charles V. were cotton mantles, some all white, others of various colours; besides waistcoats, handkerchiefs, counterpanes, and carpets of cotton; of which substance the Mexicans made paper, a sort of money, and the cuirasses of warriors. Columbus found the inhabitants of South America weaving cotton dresses and having cotton fishing nets, and in 1519 Magellan found the Brazilians sleeping on beds of cotton down. Spain was the first country in Europe to manufacture cotton, as early as the tenth century, being introduced by the Moors. In Barcelona the cotton manufacturers were an incorporated company from the thirteenth century. They were chiefly sail-cloths and fustians, — the latter a strong fabric used to line garments,

named from the Spanish wood *fuste*, signifying substance; its manufacturers were called *fustaneros*. The cotton manufacture does not appear to have been introduced into Italy before the beginning of the fourteenth century, the date assigned to its introduction into Venice. In 1560, according to Guicciardini, Antwerp imported from Venice, amongst other things, "camblets, grograms, carpets, cottons, and great variety of merceries;" and from Milan "fustians and dimities of many fine sorts; scarlets, tammies, and other fine and curious draperies." As to the European cotton manufacture, after flourishing to some degree in Spain, it became nearly extinct; in Italy, Germany, and Flanders it had a lingering and insignificant existence; and indeed it would be a mistake to suppose that the same manufacture ever existed in any other part of Europe, which now flourishes in England. A coarse and heavy article was made, probably half cotton and half linen; but calicoes, muslins, and the more delicate cotton goods were never made in Europe (except possibly by the Moors in the south of Spain) till the invention of spinning machinery in England. The woollen and linen manufactures were both carried on in Lancashire long before the cotton manufacture, for which they paved the way. Leland, who visited Lancashire about 1538, states that "Bolton upon Moor market standeth most by *cottons;* divers villages in the moors about Bolton do make *cottons*." These were really woollen fabrics. Camden (writing of Manchester in 1500) says it excels the towns immediately around it in woollen manufacture, &c., and did much more excel them in the last age by the glory of its woollen cloths ("*laneorum pannorum honore*") which they call "Manchester cottons," &c. It would seem that the name was adopted from the foreign cottons, which, being fustians and other heavy goods, were imitated in woollen by our manufactures. The exact period when the cotton manufacture was introduced into England is unknown. Cotton wool had for centuries been imported in small quantities to be used as candle-wicks, as appears from an entry in the books of Bolton Abbey, Yorkshire, in 1298, "cotoun ad candelam." In the poem of "The Processe of the Libel of English Policie" (originally published in 1430) the trade of the Genoese with England is thus described: —

> The Genoese comen in sundry wise
> Into this land by divers merchandise
> In great caracks, arrayed w^{ten} lack
> With cloth of gold, silver and pepper black

They bring with them, and of crood [wood] great plenty,
Wool oil, woad ashen, by vessel in the sea,
Cotton, rochalum, and good gold of Genne;
And then be charged with wool again I wenne,
And woollen cloth of ours of colours all.

Hakluyt records that in the years 1511, &c., till 1513, divers tall ships of London (he mentions five) with certain other ships of Southampton and Bristow, had an ordinary and usual trade to Sicilia, Candy, Chio, and somewhiles to Cyprus, and Burutti (Beyrout) in Syria. The commodities which they carried thither were fine kerseys of divers colours, white western dozens, *cottons* [doubtless strong woollens], certain cloths called statutes, others called cardinal-whites and calve-skins, which were well sold in Sicily, &c. The commodities which they brought back were silks, chamblets, rhubarb, Malmseys, Muscadells and other wines, sweet oils, *cotton wool*, Turkey carpets, galls, pepper, cinnamon and some other spices. In Gaspar Campion's "Discourse of the Trade to Chio" (1569) are the passages — "There is cotton wool, &c., and also coarse wool, to make beds .... We had three quintals of cotton wool for a carsie, and sold the wool in England for 50s. or £3 at the most; whereas now the Italians sell the same to us for £4 10s. and £5 the hundred (cwt.)" Cotton was also imported from Antwerp in 1560. No mention has yet been found of the English manufacture of cotton earlier than the year 1641; historians are silent as to any such manufacture; and the celebrated poor law of the 43rd Elizabeth (1601) enumerates various raw materials to be bought for the poor to work up, but cotton wool is not amongst the number. Baines in his *History of the Cotton Manufacture* (from which much of this information has been derived) thinks the manufacture was imported from Flanders by the crowd of Protestant artisans and workmen who fled from Antwerp on the capture of that city by the Duke of Parma in 1585, as well as from other cities of the Spanish Netherlands. Some of these settled in Manchester, and the Warden and Fellows of the College had the wisdom to encourage their settlement, by allowing them to cut firing from their extensive woods, as well as to take the timber necessary for the construction of their looms on paying 4d. yearly. In Lewis Roberts's "Treasure and Traffic" (1641) is the following passage:

The town of Manchester, in Lancashire, must be also herein remembered, and worthily for their encouragement commended, who buy the yarn of the Irish in great quantity, and, weaving it, return the same again into Ireland to sell. Neither doth their industry rest here, for they buy *cotton wool* in London, that comes first from Cyprus and Smyrna, and at home work the same and perfect it into fustians, vermil-

lions, dimities, and other such stuffs, and then return it to London, where the same is vented and sold, and not seldom sent into foreign parts, who have means, at far easier terms, to provide themselves of the said first materials..... The Levant or Turkey Company brings in return thereof great quantity of cotton and cotton yarn, grogram yarn, and raw silk into England (which shows the benefit accruing to this kingdom by that company); for here the said cloth is first stripped out and exported in its full perfection, dyed and dressed, and thereby the prime native commodity of this kingdom is increased, improved and vented, and the cotton yarn and raw silk obtained.

Cotton russet was sold at 5d. the yard in 1503. (*Eliz. York.*) In the Accounts, the entries respecting cotton, calico, &c., are curious and interesting. In April 1605 (at London) $1\frac{1}{2}$ yard of canvas cloth [linen] and three yards of black cotton cost 12d. In September 1610, half a yard of white calico [either calico, or calicut, of Indian manufacture, or calimanco] 12d.; and seven yards of cotton (about $6\frac{1}{2}$d.) 3s. 9d. In January 1613, eight yards of black cotton [? for Mr. Barton] 4s. (6d. a yard); and eight yards of cotton to Abel 4s.; January 1613, four yards of Holmes fustian 5s. 4d., and seven yards of cotton for "my master" 3s. 6d. August 1617, half a yard of [line] cotton 15d.; December, one yard of white cotton 6d.; April 1618, three yards of black cotton for my master 18d.; August, seven yards white cotton (at 8d.) for my master 4s. 8d.; November, six yards of cotton 4s. (and some Holmes fustian was bought at the same time). February 1619, white cotton for my master 11s.; May 1620, twelve yards of cotton 22s.; August, four yards of yellow cotton at Manchester for the gentlemen's petticoats 4s. [This was probably the woollen fabric called "Manchester cottons"]. October 1621, two yards of coarse cotton 14d.

Counters. These were of various kinds; but our Accounts have only to do with those used in card-playing. The entry is — December 1616, cards 3d.; four dozen counters 6d. *Stowe* speaks, among other pastimes in London winter evenings, of card-playing for counters, &c., in every house. In the comedy of *A Woman Killed with Kindness* (about 1600) a pair [i.e. pack] of cards and counters to play with are mentioned.

Court Rolls. The court-roll in a manor is that wherein the names, rents, and services of the tenants were copied and enrolled. Thus "per rotulum curiæ tenere," is Englished, "by copyhold" (on which term see Note.) In the Accounts, in July 1596, for taking out five copies of court rolls concerning the lands late Thomas Cronkshaye's 12s. 6d. was paid, and 3s. for a search of the court rolls at Clithero [castle].

Coventry Thread. Coventry, since chiefly celebrated for its manufac-

tures of ribbons and of watches, seems formerly to have been renowned for its thread, and especially for that called "Coventry blue." Drunken Barnaby went

> Thence to Coventry, where 'tis said-a
> "Coventry-Blue" is only made-a.

In the Accounts, in May 1610, Coventry blue thread, to letter sheets, — that is, to make letters in needlework on the bed-sheets, cost 2d.; December 1610, for Coventry blue [thread] to set letters on the chaff beds 1d.; and in July 1611, Coventry blue thread 3d.

Coverchief (whence kerchief, handkerchief) for the breast, was worn over the shirt. That for the head was sometimes called a combe kerchief. (*Edward IV.* 1480.)

Cows. Choose your cow of the same country with your bull, and as near as may be of one colour; only her udder would ever be white, with four teats and no more: her belly round and large, her forehead broad and smooth, &c. The red cow giveth the best milk; the black cow bringeth forth the goodliest calf. That cow which giveth milk longest is best for both purposes. (*Mark.*) If thou buy kye to the pail, see that they be young and good to milk, and to feed their calves well. And if thou buy kye to feed, the younger they be, the rather they will feed. If thou buy fat kye, handle them and see that they be soft on the fore-crop, behind the shoulder, and upon the hindermost rib, and upon the huckbone and the nache by the tail. See that the cow have a great navel, for then it should seem that she should be well tallowed. Take heed where thou buyest, lean cattle or fat, and of whom and where it was bred; for if thou buy out of a better ground than thou hast thyself, that cattle will not like with thee. Also look that there be no manner of sickness among the cattle in that township or pasture that thou buyest thy cattle out of; for if there be any murrain or long-sought, it is great jeopardy; for a beast may take sickness ten or twelve days or more ere it appear. (*Fitz.*) Prices of cows will be found in Appendix II., and for the entries in these Accounts, which are numerous, see the Index. — See also Kye.

Craches (*creche*, French), a cratch or rack for hay or straw. Cratch also signified a manger; thus of that in which our Saviour was laid the expression "a king laid in a cratch" occurs in Fanshaw's *Luciad; Bishop Hall* has "sprawling and wringing in the cratch;" and *Patrick* "when our Lord lay in the cratch." The childish game, corruptly called cat's-cradle, or scratch-cradle, — (which consists in winding packthread double round

the hands into a rude representation of a manger or rack, and is taken off by another player, changing its form at every removal) — is evidently derived from the *cratch-cradle*, the manger that held the holy infant as a cradle. *Coles* has a *cratch* for horses. In the Accounts in November 1594, a wright was employed in making *craches* (for mangers) for the calves to eat in.

Crannock or Crennock, an old measure of corn. (*B. Dic.*) The word is not to be found in the *P. P.*, or in *Halli.*, *B. Gloss*, &c., and we have been unable to ascertain the quantity represented by this term unless its English is the same as its Irish measure. In *Edward I.* an Irish measure of a *crannock*, containing two quarters, is mentioned: it was a basket or hamper for holding corn, supposed to contain the produce of seventeen sheaves, and to be equal to a British barrel. That it was a measure used in the salt wyches of Cheshire in the sixteenth century is clear from the entries in the Accounts, which spell the word ingeniously in five different ways: — June 1586, 2½ *krennekes* of salt at the North Wyche 35s. [being 14s. the crennock], fetching and toll [the latter about 2d. the krennock] 3s. 4d. June 1587, two krennekes of salt 22s.; fetching and toll 3s. 2d.; June 1588, a *crenneke* of salt and twenty warve [?] 29s. 4d.; toll and fetching 2s. 10d.; June 1589, four *crenokes* of salt, wanting three wame, and for toll and fetching £3 3s. 11d. July 1590, two *crineokes* of salt 31s.; toll in the wyche 4d.; and June 1591, 3½ *crynokes* of salt 54s.; fetching at twice 5s. 6d.; toll at the wyche 8d. From the last entry it would seem that 3½ crennocks exceeded one cart or wain load. All the purchases of salt from the wyches are in June or July.

Cream. The cream is the very heart and strength of milk. As for the fleeting, or gathering of your cream from the milk, you shall do it in this manner. The milk which you do milk in the morning, you shall with a fine, thin, shallow dish, made for the purpose, take off the cream about five of the clock in the evening; and the milk which you did milk in the evening, you shall fleet and take off the cream about five of the clock in the morning; and the cream so taken off you shall put into a clean, sweet, and well-leaded earthen pot, close covered, and set it in a close place; and this cream you shall not keep above two days in the summer, and not above four in the winter, if you will have the sweetest and best butter. (*Mark.*) Many dainties were made of old, of which the chief ingredient was cream. Thus in *Price* are recipes for cream curd, cold and chocolate cream, clouted cream, cream posset, cream cheese, imperial cream, lemon cream, loaf sugar

cream, pistachia cream, raspberry cream, rennet curd and cream snow cream [not ice cream, for that is a more modern luxury, but a subtlety, in which a dish filled with strawberries, and having sprigs of rosemary for trees, was covered over with whipped cream to resemble snow], steeple, stone and sweetmeat cream, &c. In the *C. C. Dic.* we have also cream burnt, churned, clouted, crackling, fried, hasty, Italian, maiden, orange, sack, sage, Spanish, taffaty, virgin, white light, &c., with cream tarts and toasts. At home, in Lancashire, cream would be regularly provided; and therefore, it is only when the family are at Islington that we find, in December 1608, a pint of cream bought, for 3d.

Cripples. In February 1617, there was given (at Gawthorpe) to the man which came with eleven cripples (!) 2s. In its ordinary meaning we cannot understand how a man could be allowed to go about the country, fifteen years after the celebrated poor law of the 43rd of Elizabeth, exhibiting crippled and maimed paupers. But it is possible that what is meant by the word "criples," is *criplings*, which are short spars or piles of wood placed against the side of a house.

Cronkshaye. Crankey Shaw, a hamlet in the township of Wardleworth, parish of Rochdale, and a mile north of that town. The Shuttleworths had land there, on which they paid a queen's rent in October 1597, and laid six score load of lime on it in May 1617, the slacking and spreading of which lime cost 5d. a score loads.

Crossebanke. A farm close to Padiham Bridge. It would appear from the registers in Padiham church, that Cross-bank was formerly the residence of some younger branch of the family of Shuttleworth of Gawthorpe.

Crostaffe (p. 72) probably Croxteth.

Croston. This was formerly a market town and a very extensive parish in the hundred of Leyland, six miles west of Chorley; but Hoole was taken from it and erected into a separate parish in 1642, and four others since. In September 1594, the curate of Croston had 6d. for searching [the registers] for the time of the death of certain persons in Hoole.

Crowboy. England is said to breed more crows than any country in Europe. An act was passed for their destruction 24th Henry VIII., 1532. Of the first enemies of corn or grain, after it is thrown into the earth, there is none more noisome than crows and choughs, and other smaller birds, which, flocking after the seedsman, will in a manner devour and gather up the grain as fast as it sown; and even after it is sown and covered, digging it with their strong bills out of the earth. The only best and safest means

to prevent this evil is to have ever some young boy with bow and arrows, to follow the seedman and harrows, where he shall see these devourers light; not ceasing, but chasing them from the land, and not suffering them at any time to light upon the same. These servants are called field-keepers or crow-keepers; being of no less use and profit (for the time) than any other servants whatever. The field-keeper (till the grain appear above the earth) shall be in the field an hour before sun in the morning, and continue till half an hour after sunset in the evening; for at the rising and setting of the sun is ever done the greatest mischief. If your field-keeper, instead of his bow and arrows do use to shoot off a musket or harquebuss, the report thereof will appear more terrible to these enemies of corn, and the profit will be a great deal more; for a shot or two of powder will save more corn than a week's whooping and shouting; only you must observe that your field-keeper use no bullet or hailshot, for so he may turn scaring to killing. (*Mark.*) In Shakspere's *Lear*, it is said derisively, "The fellow holds his bow like a crow-keeper." *Tusser* in his directions for September says —

> No sooner a sowing, but out by and bye,
> With mother or boy that alarum can cry;
> And let them be armed with a sling or a bow,
> To scare away pigeon, the rook, and the crow.

And again —

> With sling or bow, keep corn from crow.

There are various entries in the Accounts of clothing, clogs, &c. to the crow-boy.

Cruell or Crewel. Yarn, twisted and wound on a knot or ball. (*Todd's Johnson.*) Two-threaded worsted. (*B. Dic.*) Fine worsted, formerly much in use for fringe, garters, &c. (*Halli.*) A kind of fine worsted, chiefly used for working and embroidering. Lexicographers in general have not understood this word. (*Nares.*) *Ben Jonson* in one play has "a new crewel garter," in another "a skein of crimson crewel." *Shakspere* could not resist the play on words or two-fold meaning, when in *Lear* he speaks of "*cruel* garters." Beds were worked with crewel. In the Accounts, November 1617, 9 oz. of cruell (at 4d.) cost 3s.; and in December, bl [ack or blue] cruells to my mistress, 5s.

Cryer. In April 1621, Thomas Yate the steward went to Wigan, and spent on himself and his horse 6d., also giving to the cryer there 12d.; so that probably a horse or some cattle had been lost or had strayed. In the middle ages, criers had horns and trumpets; they proclaimed the cause of

the condemnation of any culprit, made citations, proclamations, &c., and cried the sales of wines and all kinds of goods. Anciently in England the town crier had a horn found him by the mayor or chief officer, as the wake-man at Ripon, whose horn is still sounded at nine p.m. daily, the lingering relic of an ancient custom. The horn being at length exchanged for a bell, the bellman is the modern representative of the ancient town crier, and still performs most of the duties of the ancient office.

Cucking Stools. Engines invented for the punishment of scolds and unquiet women (and more anciently for brewers and bakers transgressing the law) by ducking them in the water, after having placed them in a stool or chair, fixed at the end of a long pole, by which they were immerged in some muddy or stinking pond. The name is variously supposed to be derived from choking or ducking. Borlase calls it the cocking-stool. Morant, in his history of Essex, mentions a cuking-stool croft at Canuden. The "Regiam Majestatem," an old Scottish burgh law, declares that a woman brewing evil ale, to be sold, shall pay an unlaw of 8s. or suffer the justice of the burgh, that is, she shall be put upon the cock-stool and the ale distributed to the poor folk. Manchester formerly, like many other ancient towns, had its ducking-stool, once on the Pool or moat which gave its name to Pool Fold, upon or near the site of Cross-street chapel, and subsequently at the old clay-pits, or "daub-holes," which afterwards became the Infirmary pond. The old stool is still preserved in the Infirmary. There are numerous entries in the old court-leet books of the court-leet and view of frankpledge of the lord of the manor of Manchester, from the reign of Edward VI. downwards, relating to this stool, its renewal and repairs, &c. (For details as to the cucking-stool, see the word in Sir H. Ellis's edition of *Brand's Popular Antiquities.*) In the Accounts, in January 1601, a gald or tax was paid to the constable for the repairing of the church at Whalley, for making a pair of stocks and cock-stool, and for soldiers 3s. 4d.; in February 1611, at Habergham Eaves, 15d., half a fifteenth was paid for the "cooke-stoole" at Burnley; and again in August 1620, to the constable of Habergham Eaves, a fifteenth towards the cooke-stole and whip-stock [whipping-post] to be made in Burnley, 7½d.

Cuckoo Flower, or Cardamine, called in Latin *Flos Cuculi*, because it flowers mostly in April or May [whence it is sometimes called the May flower] when the cuckoo doth begin to sing her pleasant notes without stammering. In English it is called cuckoo-flower, in Norfolk Canterbury bells; at the Namptwich in Cheshire, where I had my beginning, lady-

smocks, which hath given me cause to christen it after my country fashion. (*Ger.*)

Cucumber. This plant was brought to England from the Netherlands about 1538. English culture has much improved it. (*Haydn.*) The most approved sallet alone, or in composition of all the vinaigrets, to sharpen the appetite and cool the liver, &c., if rightly prepared; that is by rectifying the vulgar mistake of altogether extracting the juice, in which it should rather be soaked. Nor ought it to be over-oiled. Let it be pared, and cut in thin slices, with a clove or two of onion to correct the crudity, macerated in the juice, often turned, and moderately drained. Others shake the slices between two dishes, and dress them with very little oil, and mingled with the juice of lemon, orange, or vinegar, salt and pepper. (*Evelyn's Acetaria.*) In August 1608, at London, a cucumber, radish, and parsley only cost 2d.

Cupboard Cloths. Cloths used to cover cupboards, which were a kind of sideboard. A cupboard for plate was also called a buffet, and a cupboard to put meat in a dress-over [whence our modern word dresser]. Cupboards sometimes contained ambreys, or almoires. (*Eliz. York.* 1502-3.)

Curates. A curate is one who represents the incumbent of a church, parson or vicar, and officiates divine service in his stead. Every clergyman that officiates in a church (whether incumbent or substitute) is in our liturgy called a curate. (*Jacob.*) The only clergyman so named in the Accounts is the curate of Croston in September 1594, who was paid 6d. for searching the register of Hoole for some burial entries.

Curlew (French *courlis* or *corlieu*) an aquatic bird of the genus Numenius, the grallic order, and the same family with the woodcock and sandpiper. It is much prized for food. (*Webs. Dic.*) This bird, for the goodness and delicate taste of its flesh, may justly challenge the principal place among water fowl. Of this our fowlers are not ignorant, and therefore sell them dear. They have a proverb in Suffolk —

> The curlew, be she white, be she black,
> She carries twelve pence on her back.

(*R's. W.*) Of the curlews there are two sorts, the curlew and the *curlew hilp* [? whelp.] These are the larger, and not very unlike the woodcock. They frequent the sea coasts and are very good meat. The smaller Marton Mere was famous for vast quantities of fowls, as curlews, curleyhilps, &c. (*Dr. Charles Leigh's Natural History of Lancashire.*) In *Richmondshire* amongst the water-birds on Semer (Hawes-water) is named the curlew or *scolopax arquata.* [More recently named the *numenius arquatus.*] To

feed godwits, knots, gray plover or curlews, which are esteemed of all other [water-fowl] the daintiest and the dearest, fine chitter-wheat, and water thrice a day, morning, noon and night, will do it effectively. (*Mark.*, who adds instructions for cramming so as to fatten them "beyond measure" in a fortnight for the spit.) In trussing them for the spit or table they shall have their pinions cut away, their legs turned backwards, and shall be roasted with their heads and necks on. (*Mark.*) The curlew was a favourite dish in ancient Greece, where it seems to have been preferred to the woodcock and snipe. (*Pantrophéon.*) For its presence at feasts, &c., see Appendix II. In the Accounts it is frequently bought with other water-fowl. In September 1590, two curlews, a plover, and two teal cost 21d.; in August 1591, a curlew cost 5d.; in December 1591, one cost 16d.; in January 1593, two cost 2s. 4d.; in January 1596, a curlew, two redshanks, and six fieldfares 22d.; and in April 1595, two teal, three lapwings, a curlew-hilp, two redshanks, and a snipe-knave [or Jack-snipe] were all bought for 15d.

Currants (so called from Corinth), the name for the fruit of the *Ribes*, of various species and varieties, as the red, the white, and the black currants. The hawthorn currant tree came from Canada in 1705. Our present red, white, and black currant bushes were originally brought from Holland, and are larger than those from Canada. It is also the name for a small dried grape, imported from the Levant, chiefly from Zante and Cephalonia, and much used in cookery and confectionery. This species of vine was first planted in England in 1533. This currant was often called a small raisin (and the raisin the great raisin); also a plum, as in plum-cake, plum-pudding. It is this kind which is named in the Accounts. *Ger.* names the *vitis duracina* the starved or hard grape (which Pliny calls the *Alexandrina vitis*, or vine of Alexandria), in English the small Edisin vine; the fruits being called in the shops *Passularum de Corintho;* in English currants or small raisins. (*Ger.*) The raisins of Corinth, or currants, are little raisins or grapes of different colours; being black, red, and white, and commonly of the size of the red gooseberry. When these are ripe, in August, the people of Zante gather and stone them, then spread them upon the ground to dry, and when dried carry them into the town, where they are thrown through a hole into a great magazine called a seraglio, where they are squeezed so close, that they are obliged to use instruments to pull them out. They are then put in casks or bales of different bigness, and to make 'em as tight as they are brought to us, they employ men to tread them with their feet, for which purpose they rub 'em well [? the feet or the currants] with

oil beforehand. The English consume more currants in a year than all the rest of Europe. This fruit is so common upon the spot that they sell not for above three levies or a crown a cwt. They open obstructions and nourish much, being of excellent use to restore in consumptions and hectics; they are good in coughs, colds, or asthmas, either in decoction, honey, syrup or conserve. (*Pomet.*) Dried currants or raisins were usually classed and enumerated with spices. In the Accounts are various entries of currants and raisins, usually occurring in a long list of spices laid in for family use, probably once or twice a year. The usual proportion bought yearly in London (p. 213) was 18 lb. currants, at 6d. the lb. For the various entries, see Index.

Currycombs. This iron comb for rubbing and cleaning horses derives its name immediately from the French *corroyer*, which seems to be compounded of the Latin *corium* a hide, and the root of *rado* to scrape. For dressing a hunting horse after he is unclothed, you shall first curry him from the tips of the ears to the setting on of his tail, all his whole body most entirely over with an iron comb, his legs under the knees and cambrels only excepted; then you shall dust him, then curry him again all over with a round brush of bristles, &c. (*Mark.*) In November 1616, a single currycomb cost 6d.; a double one 18d.; a mane-comb and a sponge 6d.; another, without a sponge, 4d.

Custard Pots. In July 1620, eight custard pots cost 8d.; and in May 1621, custard pots cost 9d. The custards would be of home manufacture. *Price* gives recipes for three sorts of plain custard (chiefly of cream or new milk, eggs, sugar, &c., flavoured with almonds) almond custard (including half-a-pound of sweet Jordan almonds, and three bitter almonds) and orange custard (including the juice of twenty oranges) &c. The *C. C. Dic.* has five recipes for custards; one for custards baked in cups, which may have been the use of the custard-pots of the Accounts.

Customs Duties. In the reign of Elizabeth they were farmed for £20,000 for several years. In 1580 they amounted to £14,000; in 1592 to £50,000; in 1614 to £148,000; and in 1622 to £168,000. (*Haydn.*)

Cutler. (French *coutelier*, from *couteau*, Latin *culter*, a knife.) The cutlers' company of London was incorporated in 1417. The Manchester cutlers must have been of great skill at a remote period, for we have often met in old grants and charters with lands, &c., to be held by the almost nominal tenure of a Manchester blade or knife; and in the survey of the manor of Manchester in 1322, amongst the renders, are two knives with-

out sheaves, "cultelli nudi," — literally naked knives. In the Accounts, in March 1584, 10d. was paid to a cutler in Halliwell for four knives; in June 1588 (the year of the Spanish Armada), the cutler's half-year's wages for dressing the harness or armour was 20d.; and in October the same for half-a-year's dressing of the armour at Smithills. In August 1604, a cutler in Whalley was paid 4d. for tinning twelve bars for plate locks.

Dace — (*Cyprinus leuciscus*). Dace and roach are usually caught in the same places, are alike in their habits, and not greatly different in appearance; the dace being longer and not so broad as the roach. Izaak Walton says "they be much of a kind in matter of feeding, cunning and goodness, and usually in size." Neither are now in much estimation for the table, but both make good bait for the pike. Dace are in best condition in February, and seldom exceed nine or ten inches in length. — The dace is a gentle fish to take, and if it be well refet, then is it good meat. In March his bait is a red worm; in April the bob under the cowturd; in May the dock-canker and the bait on the sloe-thorn and the oaken leaf; in June the codworm and the bait on the osier and the white grub in the dunghill; in July take house flies and flies that breed in pismire hills: the codworm and maggots unto Michaelmas; — and, if the water be clear, ye shall take fish when other take none. And fro that time forth, do as ye do for the roach; for commonly their biting and their baits be like. (*Boke of St. Alban's.*) In storing fishponds, you shall put in all ponds good store of roach, dace, &c, for they are both food for the greater fishes and also not uncommonly in any good man's dish. If you will take roach, dace, &c., take wine lees, and mix it with oil, and hang it in a chimney corner till it be dry or look black; then, putting it into the water, they will come so abundantly to it, that you may take them with your hand. The gudgeon, roach, and dace, being fishes of eager bite, most foolish, least affrightful, and soonest deceived, are the first fittest preys for your young scholars and learners in the art of angling. Forget not ever when you angle for any of these fish, to cast in some of your paste before your hook, for this will make your sport much more abundant; and although the dace out of his own nature biteth high, and near the top of the water, yet these baits and incitements will make him stoop and be taken easily. (*Mark.*) Dace are not named in *Cury*, or in other old cookery MSS. In the Accounts, in March 1596, two dace and a perch cost 5d.; they were brought from [? Marton mere] Hoole. In April 1598, "dayes and godyon" (dace and gudgeon) cost 4d.

Dagge. A sort of pistol, sometimes called a *tacke*, introduced in the reign of Henry VIII. The ordinary pistol has a butt-end terminating in a knob, like the pommel of a sword hilt; the butt-end of the dag or tacke is merely cut in a slanting direction. (*Planché.*) In the Accounts, October 1584, mending a dagge cost 5d.; March 1585, Thomas Marche was paid for making 7 scourers and two seve pins and for dressing a dagge, 20d. September 1587, mending a dagge 4d. The dagges for the falcon were slips of leather; and dag is another name for rag.

Dagger (like *dag*, derived from the Fr. *dague*, a thrust) a short sword or poniard. To these have they their rapiers, swords and daggers, gilt twice or thrice over the hilts with good angel gold, or else argented over with silver both within and without; and if it be true, as I hear say it is, there be some hilts made all of pure silver itself, and covered with gold. Other some at the least are damasked, [damascened,] varnished, and engraven marvellous goodly; and their scabbards and sheaths are of velvet or the like; for leather, though it be more profitable and as seemly, yet will it not carry such a port or countenance as the other. (*Stubbes.*) In Shakspere's time it seems to have been the fashion to wear a dagger so as to hang quite behind, or at the back; which explains the passage in *Romeo and Juliet:*

> This dagger has mista'en, for lo his house [sheath]
> Lies empty on the back of Montague,
> And it mis-sheathed in my daughter's bosom.

In an old play of 1570 —

> Thou must wear thy sword by thy side,
> And thy dagger handsomely at thy back.

In *Hudibras* we are told —

> This sword a dagger had, his page,
> Which was but little for his age;
> And therefore waited on him so
> As dwarfs upon knights-errant do.

That is, behind. (*Nares.*) In Elizabeth's reign the rapier and dagger were often worn by the side of each other. (*Fosb.*) In the Accounts, in October 1605 is the entry, a new sheath for my master's dagger, and a new *bodkin*, 6d. Bodkin was the name, then, in common use for a small dagger. Hamlet says in his soliloquy on suicide, "when he himself might his quietus make with a bare bodkin." Both *Stow* and *Chaucer* say that Julius Cæsar was murdered with bodkins. In July 1620, three velvet girdles and a dagger cost 4s. 6d.

Dairy, Day or Deye-house. The first name supposed to be from the French *Derriere*, behind, a house or place backwards, where milk and its products (butter, cheese, whey, &c.) were kept. *Chaucer* calls the servant who had the charge of the dey-house, the dey. A statute of Richard II. (1388) fixes the wages of the deye or deyrie woman at 6s. yearly. The etymology of deye is obscure. (See a long note sub voce in *P. P.*) Touching the well ordering of milk after it is come home to the dairy, the main point is the housewife's cleanliness in the sweet and neat keeping of the dairy-house, where not the least mote or any filth may by any means appear, but all things either to the eye or nose so void of sourness or sluttishness, that a prince's bedchamber must not exceed it. To this must be added the sweet and delicate keeping of her milk vessels, whether of wood, earth or lead; the best as yet is disputable with the best housewives; but any and all these must be carefully scalded once a day and set in the open air to sweeten, lest getting any taint of sourness into them, they corrupt the milk put therein. (*Mark.*) In the Accounts, in May 1589, earthen utensils for the deye-house cost 9s. In July 1586, Margaret Tarletone, the *deye*, had for her quarter's wages 4s. 1d. In October 1586, Ann Worslay, for serving in the place of a die at Smithills for a quarter of a year, had 5s. October 1587, Isabel Cowper, for serving as a deye at Smithils ten weeks, had 3s. 6d. December 1587, to Ellen Throppe, the deye, for a quarter and a fortnight's service, 3s. 10d. September 1588, Ann Banks, for serving in the deye house 17 weeks, 5s. 4d. September 1589, Cicely Mosse, for serving as deie at Smithils from 7th April to 10th August, 6s. 6d. October 1592, Margaret Piningtone, for serving as dyee four weeks at Smithils, 1s. 6d. October 1619, to Jane Claiton, the dye maid, for three quarters' wages 19s. 6d.; and July 1620, Isabel Starkie, deymaid, for about a week's service, 12d. For wages, &c., see Appendix II., and for the weekly consumption in the dairy at Gawthorpe, see Index.

Dane or Deane Church. Deane is a vicarage and a parish, two miles south-west of Bolton and ten north-west of Manchester. The parish contains ten townships, viz., Farnworth, Heaton, Middle Hulton, Over Hulton, Little Hulton, Horwich, Halliwell (within which township stands Smithils Hall), Kersley, Rumworth (in which are the village and church of Deane) and Westhoughton. Robert de Gredley, lord of Manchester, gave to God and the blessed Virgin, to the Abbot of Whalley, and to their chapel of St. Mary Den, now called Dene Church, that land lying near the said church. *Holling: Manc.*) The vicarage is in the deanery of Manchester, and was

valued by Ecton in 1720 at £18 19s. It has subordinate to it two chapels of ease, Horwich and Westhoughton; the first valued by Ecton at £9, and the second at £2 1s.; but this last, he adds, has since been augmented by contribution. The vicarage of Deane was rated in the King's Book at £14 13s. 4d. Dorning Rasbotham Esq., in the first volume of his MS. collections towards a history of the county, gives (p. 88) a water-colour drawing of Deane Church, and (pp. 82, 84, and 86) also a description of the church and yard, monumental inscriptions, &c., from a personal visit, September 24th, 1787. The earliest incumbent he notices is John Tilsley (who died in 1684). The epitaph of this vicar's wife (buried April 29th 1663) ends with the following: —

LOV { ING / LIE / ED } ABOVE { MOST / ALL. }

From a terrier of the minister and churchwardens of the parish of Deane, dated July 4th 1728, we learn that the vicarage house then consisted of two bays of building, standing on the east end of the church yard. This was all the land that formerly belonged to the church, but the parish some years before had purchased an estate of Sir Charles Anderton of Lostock, consisting of about twenty acres of land (eight yards to the rood) which joineth to the church yard, and was lately given by the parish to the church for ever, to obtain the bounty of Queen Anne. Upon this land was a good house of four bays of building, a barn and stable of four bays, and a small garden about three roods long and three broad. 2nd. This estate consisteth of some meadow and some pasture or arable land, and about two acres in woods: it lies all compact together, bounded on the west by land belonging to the Andertons of Lostock; on the north by the river, that separates the two towns of Rumworth and Heaton; on the east by the land of John Blackburne of Orford Esq.; on the south by the common called Deane moor, except a small close belonging to Henry Hulton of Hulton Esq. 3rd. There is paid only £10 per annum by Francis Colston Esq. the impropriator, in lieu of great and small tithes. Paid by equal portions on the Annunciation (March 25) and on the feast of St. Michael and all Angels (September 29). 4. There is a right of common of Pasture to Dean moor. 5. All the tithes belong to the impropriator, except what is above mentioned. 6th. Other augmentations are: Mrs. Ann Mort, late of Peel in this parish, hath given a rent charge upon an estate called Croft lyes in the parish of Winwick, of £2 15s. clear of all deductions, and to be paid to the

vicar every St. Michael's day (September 29). The parish has given £100 in money, which is at interest with good security. The Governors of Queen Anne's Bounty pay £8 per annum for the interest of £200. Mr. James Marsh of Horwich pays 10s. per annum for the interest of £10. The surplice dues are — For every marriage with licence, 6s. For every marriage published in the church, 2s. 10d. For every man or woman interred within the church, 1s. 9d. (for every child in the church, 1s.); ditto in the church yard, 1s.; every child, 6d. Every churching of a woman and registering the child, 8d. This terrier is signed by "James Rothwell, vicar," eleven churchwardens, and William Boardman, parish clerk. In the Accounts, the following entries relate to the *church* and its dues. April 1583, the proctor of the Deane church upon Easter eve, for tithes belonging to the Smithils, 12s.; April 1584, ditto ditto; April 1586, to Arthur Crampton, sitting for the proctor at the Deane church, for all the tithes of the demesne of Smithils, due at Easter next, 12s.; June 1586, a yald laid towards repairing of the Deane church and divers other things; March 1587, the proctor for tithes of the demesne of Smithils, 12s.; October 1587, for two communions at Deane church and for other expenses of the church master there, 6d.; September 1594, to the churchwardens of the Deane for the repairing of the church there, 8d. These entries all relate to the *vicar* [who in 1593 and subsequently was Lancelot Clegg]: April 1583, gave to him 2s.; March 1588, gave to him when he administered the communion at Smithils, 2s.; March 1589, ditto for his pains for administering the communion at Smithils, 2s.; April 1591, ditto when he administered the sacrament at Smithils, 2s.; March 1592, gave to the vicar and clerk of Deane church 2s. 6d.; April 1594, ditto for his pains taken about the communion administered here upon Easter even last, 2s. 6d.; ditto ditto administered here upon the Thursday before Easter day last, 2s. 6d.; March 1597, ditto for his pains in the passion week, 2s. 6d.; April 1599, ditto ditto when my master did receive [the sacrament] 2s. 6d. Then came the *clerk*: March 1583, to the parish clerk of the dean church for his "o'ttes," [perhaps oats, but more likely orts, in Teutonic dialects meaning a fourth part, but its more general meaning is leavings, fragments. In Shakspere's *Rape of Lucrece* is the line, "Let him have time a beggar's orts to crave;" and in *Timon of Athens*, "It is some poor fragment or slender ort of his remainder"] which he useth to gather, 4d.; August 1583, the clerk of the Deane church, for his wages, 12d.; and similar entries for his wages occur in subsequent years.

Dates, (Fr. *datte* for *dacte*,) the fruit of the great palm or date tree, *Phœnix dactylifera*. There are three sorts of dates which we [in France] sell. The best are those which grow in the kingdom of Tunis, which are fat and fleshy; those from Sallee in Africk being lean and dry. Some from Provence sell well, being large, fleshy, fair without and white within. Dates are so common that they serve for the subsistence of more than a hundred million of souls; but for medicinal uses they are not much employed, save in the Diaphœnicon, or electuary of dates, some pectoral ptisans, with sebestens and jujubes, &c., besides which they are frequently eaten as other fruit. (*Pomet.*) They are detersive and something astringent, but allay the acrimony of the stomach, moderate the scouring of the guts, and are cooling in inflammatory fevers. (*Lemery.*) *Ger.* figures the date-palm, and also its fruit and flowers, and says he has planted date stones "divers times in my garden, and have grown to the height of three feet; but the first frost hath nipped them in such sort, that presently they perished, notwithstanding my industry by covering them, or what else I could do for their succour." The best dates are good for the roughness of the throat and lungs. There is made hereof both by the cunning confectioners and cooks, divers excellent, cordial, comforting, and nourishing medicines. (*Ger.*) They are at present little used medicinally in England, being even left out of the pectoral decoctions, in which they used to be an ingredient. (*Post.*) They were known and used in cookery in England in the reign of Richard II. One recipe of the year 1390 runs, "Take pynes, [? mulberies] with dates, and fry them a little in grease or in oil," &c. In another recipe "dates y-minced" are named, and in a third, fried cakes in Lent are made of almond milk, dates picked clean, apples and pears minced with pynes [? mulberries] stoned and cut in two, raisins, sugar, flower of canell [powdered cinnamon] mace, cloves, &c., put into coffins of paste and baked. Ground dates are an ingredient in a sort of fish-pie. (*Cury.*) In the Accounts, in December 1608, in London, a quarter of a pound of dates cost 6d.; in July 1610, half a pound 18d.; in November 1617, half a pound of fine dates 12d., and the same in October 1621.

Dawnay, Sir Thomas, Knt. This name in Latin deeds is De Alneto. Sir Thomas was High Sheriff of Yorkshire in December 1612, when he received from Colonel Shuttleworth certain arrearages [of a crown rent] due to the King for the Forcet estate, 28s.

Deer. Of the *Cervidæ* or deer tribe, we have only to deal with two sections or groups, viz. the *Dama* or fallow deer, the most common in

England, and the *Elaphus* or stag group, including the red deer. Of that well known ornament of parks, the fallow deer, the male and female or buck and doe were called by the Britons the hydd and hyddes, and their young the fawn, elain. By the French, le daim, la daime, and faon. In England, before parks were enclosed, the fallow deer wandered in freedom, like the stag or roe; they tenanted the great forest which in the time of Henry II. stretched northwards from London, and which, as Fitz-Stephen says, was the covert of stags, deer (damarum), boars and wild bulls. Pennant states that in the old Welsh laws a fallow deer was valued at the price of a cow. The buck in his first year is called, in the language of "venerie," a fawn, in the second a pricket, in the third a sorrel, in the fourth a soare or sore, in the fifth a buck of the first head, and in the sixth a buck complete. In Shakspere's *Love's Labour Lost*, Holofernes the pedantic schoolmaster thus perpetrates a punning and alliterative epitaph on the deer killed by the princess: —

> The praiseful princess pierc'd and prick'd a pretty pleasing *pricket*;
> Some say a *sore*; but not a sore, till now made sore with shooting.
> The dogs did yell; put l to sore, then *sorel* jumps from thicket;
> Or pricket, sore, or else sorel; the people fall a-hooting.
> If sore be sore, then L to sore makes fifty sores; O sore L!
> Of one sore I an hundred make, but adding but one more L.

That is, LL = 100. The venison of the fallow deer is far superior to that of the stag or roe. In England we have great plenty of red and fallow deer, whose colours are oft garled [spotted or streaked] white and black, all white, or all black. The young males of our fallow deer, are commonly named according to their several ages . . . . not bearing the name of a buck till he be five years old; and from thence forth his age is commonly known by his head or horns. . . . . The fallow deer, as bucks and does, are nourished in parks. . . . . The stag is accounted for the most noble game, the fallow deer is the next, then the roe, whereof we have indifferent store. . . . What store of ground in [parks] is employed upon that vain commodity [deer] which bringeth no manner of gain or profit to the owner, sith they commonly give away their flesh, never taking penny for the same, except the ordinary fee, and parts of the deer, given by a custom unto the keeper; who, besides 3s. 4d. or 5s. [often 6s. 8d.] in money, hath the skin, head, umbles, chine and shoulders; whereby he that hath the warrant for a whole buck, hath in the end little more than half; which in my judgment is scarcely equal dealing, for venison in England is neither bought nor sold, as

in other countries, but maintained only for the pleasure of the owner and his friends. (*Harri.*) The English are so naturally inclined to pleasure that there is no country wherein gentlemen and lords have so many and so large parks, only reserved for the purpose of hunting. . . . . They are thought to contain more fallow deer than all the Christian world besides. (*Itin. of Fynes Morison*, 1617.) Queen Elizabeth was extremely fond of the chase, and the nobility who entertained her in her different progresses made large hunting parties, which she usually joined when the weather was favourable. Often, when not disposed to hunt herself, she was entertained with the sight of the pastime. (*Strutt.*) At Cowdrey, in Sussex, the seat of Lord Montecute in 1591, one day after dinner her Grace saw from a turret sixteen bucks, all having fair law, pulled down with greyhounds in a laund or lawn. (*Nichols's Progresses.*) The Accounts are full of entries relating to presents to the Shuttleworths from their friends possessing deer parks, of fallow and other deer, bucks in July or August, does in winter; sometimes of parts of the deer, sides and haunches of venison, &c., even the humbles or ombles. For these see the note on Gifts; also the Index, where they are placed under the names of the various donors. One or two entries (early and late in period) must here suffice: 1583, paid unto the keepers of Hapton 4s.; paid for the carriage of a buck from Hapton to Gawthorpe 4d.; to a keeper of Sir Piers Legh [of Lyme] which brought venison [this was probably of the stag or red deer] 5s. October 1619, for a fee of a deer to Topping 6s. 8d. The Earl of Derby sent various presents of deer, chiefly from his park of Pilkington, in Stand. (See Derby, Earl of.)

Delamere. The forest of that name in Cheshire. In December 1594, Mr. Downes's keeper, that brought a brace of does, a present, from Delamere to Smithils, received a fee of 10s.

Delf or Delph, (from the A. S. *delvan* to dig,) a quarry for coal or stone. The delfs would be so flown with waters that no gins or machines could suffice to keep them dry. (*Ray.*) In the Accounts, Hulton coal delf is named in September 1588, and the stone delf at Gawthorpe in February 1600, when they were rebuilding the hall.

Demi-lance. A light horseman, one who carries a lance. (*Baret.*) By the statute of the 4th and 5th of Philip and Mary, we learn that the military force of the kingdom was composed of demi-lancers, who supplied the place of the men-at-arms, pikemen, archers, black-bill men or halberdiers, and haquebutiers. In the reign of James I. the intercourse with Spain changed the name of lancer into cavalier. (*Planché.*) The first notice we have in

the Accounts of this cavalry force of demi-lances, is in the Armada year, when Mr. Serjeant Shuttleworth had apparently to provide one lancer, or to pay towards one, at his own cost. May 1588, paid and spent in Manchester when the show of light horses and demilances was showed before the lieutenancy there, 7s. 3d.; paid unto William Garrate upon earnest for riding the demilance two days, 15d. Received in the same year of Mr. Ashton of Middleton, which he received of Mr. Barton, for his fourth part for the armour and furniture for the demilance, 51s. [Perhaps Richard Shuttleworth paid one half, Mr. Bartone one fourth, and some third person one fourth, towards this contribution of a cavalry lancer, fully equipped.] June 1589, spent in Manchester 16th June, when the show of light horses and demi-lances was shown before Sir John Byron there, 20d. November 1596, for three horse shoes when I went to Middleton about the demilance, 9d.

Denbigh Assizes. As Judge of Chester, Sir Richard Shuttleworth would have to preside at Denbigh in his circuit. In 1599 was received for Denbigh Assizes [? fees] £36; for your diet-money there £5.

Derby, Earl of. Henry, the fourth Earl, succeeded his father, Edward, in 1574. There is an engraved portrait of this nobleman, from the original picture, in *The Stanley Papers* (part ii. p. xxxviii) of the Chetham Society, with a facsimile of his autograph in 1589, and in one corner, with the arms in twenty-eight quarterings, the inscription, "Henry Earl of Derby Æ. 62 A.D. 1593." He died that year. His Countess was Margaret, only daughter of Henry Clifford, Earl of Cumberland. In the Accounts, in June 1583, a rent of 20d. was paid out of Croftlyffe Acres, due to my lord of Derby. December 1586, ditto ditto out of the demesne of Smithils; and various following years the same rent. In 1589 a fee of 20s. from my lord of Derby was given to Sir Richard Shuttleworth at the Lancaster assizes, by reason of his office of justice at the assizes there [probably in place of some judge, ill or dead, for Sir Richard's circuit was the Chester one.] October 1590, Mr. Holland's man [Mr. Holland was the Earl's receiver-general] for copying a paper book which Mr. Solicitor drew for my lord of Derby, which was sent to Chester, 16d. March 1591, unto my lord of Derby, the second payment for land lately purchased of him, called the Pikes, £70. October 1591, to Mr. Holland, receiver general unto the right honourable the Earl of Derby, the tithe-corn silver of Hoole, £6 14s. 4d. The following are entries of *gifts* of *deer*, &c., from the Earl to Sir Richard Shuttleworth: — August 1586, a deer from the Earl, from Pilkington, the keeper 5s. and his

man 20d. fee; August 1587, to a man who brought half a buck from my lord Derby at Pilkington, 2s.; August 1589, to a man of my lord Derby's, who brought a fat stag to the Smithils, 10s.; September 1590, ditto half a stag, 5s.; August 1591, the keeper of Pilkington park, who brought a fat buck, 5s.; December 1592, to a couple of fellows who brought a fat doe from Pilkington, 5s.; July 1593, to the keeper of Pilkington park, who brought a buck from my lord of Derby, 5s. May 1592, to a woman who brought sturgeon from my lord of Derby, from the New park, 2s.; Mr. Farington's man, who brought unto Sir Richard Shuttleworth knight, from my lord of Derby, cloth for a morning gown and a coat, 2s. 6d.

Derby, Countess Dowager of. Alice, daughter of Sir John Spencer of Althorp, was the only wife of Ferdinando fifth Earl of Derby, who is said to have died (as is supposed from poison) in 1595. The entry in the Accounts, however, is in November 1594; received of young Mr. Eccleston for Alice the countess dowager of Derby, £100, due the day it was paid.

Derewen, Darwen. Lower Darwen is a township in the parish of Blackburn, and two miles south-south-east from that town. Over Darwen is a chapelry in the same parish, and four miles south-south-east from Blackburn. In March 1593 is a long entry (p. 80) from which it appears that Sir Richard Shuttleworth had bought of Mr. Osbostone [Osbaldiston] certain lands in Eccleshill and Darwen, the yearly rent of which was £3. 6s. Sir Richard's first payment was £25; and he acknowledges the remainder of the purchase money to be £170; so that the price was £195, besides the redeeming of an annuity with arrears, amounting to £120; and the entry contains stipulations for the conveyance of the lands and the remitting of all bonds and forfeitures.

Dial, (from *Dialis*, Lat., relating to a day,) an instrument for measuring time; also the face of a clock or timepiece, and in various dialects a compass. Here it was probably a sundial, to be placed in the garden or grounds of Smithils; the entry being, August 1592, to a man who brought a dial from Warrington, 8d.

Diet or Diet-money. This word was in vogue in Elizabeth's reign, and Shakspere uses it in many of his plays, as — "I will bespeak our diet," (*Twelfth Night*); "They kept very good diet," (*Measure for Measure*), &c. There was an allowance to the judges of assizes for their diet or meals, of which there are several entries in the Accounts as paid to Sir Richard Shuttleworth, Justice of Chester. At one assizes there in 1590, the sum paid for his diet was £7 19s. 8d.; in 1597 the diet money received by him

for one Chester assizes was £5, and in 1599, Sir Richard Shuttleworth, as judge at Denbigh assizes, received £5, and at Montgomery assizes £5, for diet-money. In August 1598 the sheriff of Lancashire received diet money 3s. 4d., when he executed a writ of *liberate*. In January 1618, two servants or officers, for a journey into Warwickshire, probably to Whichford, being 26 days away from Gawthorpe, received as diet-money 15s. 4d.

Digges or Digge-birds. A *dig* is Cheshire for a duck; and in Lancashire, *dig-bird* is still the name for young ducks, ducklings; probably from their digging for their food in pools and puddles. In August 1591, 14 digge birds (at 2½d.) cost 2s. 11d.; in September, 9 cost 2s. 4d.; in August 1592 19 cost 3s. 3d.; in July 1593, 13 cost 2s. 2d.

Dike. See Ditching.

Dinner, (Fr. *dîner*,) the noontide or mid-day meal. It is curious that this meal was not in favour amongst the ancients. The wealthy Greeks had breakfast and supper (*cœna*), and with the Romans the supper was the chief meal. The dinner of the ancient Celts consisted chiefly of meat, boiled, or broiled upon coals, or roasted on spits, with very little bread. A portraiture of an Anglo-Saxon dinner shows a table covered with a cloth; a horn cup presented to every one; a person cutting a piece of roast meat off a spit into a plate, held by a servant underneath; cakes and bread on the table; also several dishes, like bowls or the modern tureens. Their beverages were wine, mead, beer, &c. At table forms or benches were placed, and one dish at the table was commonly set apart for alms. Among the Anglo-Normans, the provisions, after the lord was served, were sent down to the servants from the high table on the daïs to that at the lower end of the hall, below the salt. Drink was given by attendants, and the cup replaced on the sideboard. Gentlemen and merchants generally had four, five, or six dishes, when they had but little company, or three at most when only the family; at feasts there was little butchers' meat, save in soups, stews, &c.; they had conserves, wildfowl, fish, venison, sweetmeats, and pastry. Ale or beer was the chief drink; bread was eaten as new as possible. The eating knife was carried in a sheath about the person. The dinner of labourers was pottage, bread, and cheese. At great feasts the company was commonly arranged in fours, called messes, and hence the word came to mean usually a set of four. The old dinner hour in England was nine or ten a.m., on fast-days twelve noon. Even in 1592 eleven was the usual hour, afterwards twelve. (*Fosb.*) By articles for the regulation of Henry the Eighth's household (*Arch.* vol. iii. p. 154) dinner

was appointed to be at 10 a.m., supper at 4 p.m. In Elizabeth's reign the hour of dinner with people of fortune was 11 a.m., of supper between 5 and 6 p.m.; while the merchants took each of their meals an hour later, and the husbandmen one hour later than the merchants. (*Wade.*) Under Cookery we have indicated the general character of the viands in favour during the reign of Richard II. We may give a specimen, however, of the dinner on a flesh day and on a fish or fast day in the fifteenth century: — *Service on Flesh Day.* Boar's head enarmed, and bruce to potage [brews or broth for soup]; therewith beef and mutton and pestels [gammons] of pork; and therewith swan and coney roasted, and tart. Second course: Drope [? drore, stew of small birds] and rose to potage; and therewith maudelard and faisant [mallard and pheasant] and chickens farsed and roasted; and malachis [? mispelling for mallards] baken. Third course: Coneys in gravy, and boar in braise to potage; therewith teal roasted and partridges and woodcock, and snytes [snipes] and raffyolys [pigsmeat in paste balls] baken, and flampoynte [a dish of grated pork and cheese stuck with paste points]. (*Arundel MS. of 15th century.*) *Service on Fish Day.* First course: Oysters in gravy, baken herrings and pike and stockfish, and merlings fried. Second course: Eels in gravy, and porpoise and galentine, and therewith conger and salmon, fresh and dorre [? dure, dry] roasted, or gurnard sodden, and baken eels and tart. Third course: Rose to potage, and cream of almonds and therewith sturgeon and whelks and great eels and lamprons roasted and tenches in jelly, and therewith daryolus [cold custard in paste] and lechefries made of frit and friture [? fruit and fritters.] (*Arundel MS. of 15th century.*) At the dinner given by the Earl of Warwick at the installation of Neville, Archbishop of York, in 1470, the following were the quantities of viands provided and consumed: — 300 quarters wheat, 300 tuns ale, 104 tuns wine, 1 pipe spiced wine, 10 fat oxen, 6 wild bulls, 300 pigs, 1004 wethers, 300 hogs and 3000 calves. 300 capons, 100 peacocks, 200 cranes, 200 kids, 2000 chickens, 4000 pigeons, 4000 rabbits, 4000 ducks, 204 bitterns, 400 hernsies, 200 pheasants, 500 partridges, 5000 woodcocks, 400 plovers, 100 curlews, 100 quails, 1000 eggets (?) and 200 rees. 4000 bucks, does, and roebucks, 155 hot venison pasties, 4000 cold ditto, 1000 dishes jellies, 2000 hot custards and 4000 cold, with 400 tarts. 300 pikes, 300 breams, 8 seals, and 4 porpoises. (*Leland's Collect., Strutt, &c.*) To come to the time within the period of our Accounts, a close observer and pleasant Elizabethan writer states that the gentlemen and merchants keep much after one rate, and each of them contenteth himself with four, five, or six dishes when

they have but small resort, or peradventure with one, two, or three at the most, when they have no strangers to accompany them at their tables. And yet their servants have their ordinary diet assigned, besides such as is left at their masters' boards and not appointed to be brought thither the second time; which nevertheless is often seen, generally in venison, lamb, or some especial dish, whereon the merchant man himself liketh to feed when it is cold, or peradventure for sundry causes incident to the feeder, is better so, than if it were warm or hot. To be short, at such time as the merchants do make their ordinary or voluntary feasts, it is a world to see what great provision is made, of all manner of delicate meats, from every quarter of the country; wherein, beside that they are often comparable therein to the nobility of the land, they will seldom regard anything that the butcher usually killeth, but reject the same as not worthy to come in place. In such cases also, geliffes [jellies] of all colours, mixed with a variety in the representation of sundry flowers, herbs, trees, forms of beasts, fish, fowls and fruit, and thereunto marchpaine wrought with no small curiosity, tarts of divers hues and sundry denominations, conserves of old fruits, foreign and homebred, suckets, codinacs, marmilats, marchpaine, sugar-bread, gingerbread, florentines, wildfowl, venison of all sorts, and sundry outlandish confections, altogether seasoned with sugar, do generally bear the sway, besides infinite devices of our own not possible for me to remember. Of the potatoe, and such venerous roots, as are brought out of Spain, Portugale, and the Indies, to furbish up our banquets, I speak not. . . . Heretofore there hath been much more time spent in eating and drinking than commonly is in these days; for whereas of old we had breakfasts in the forenoon, beverages or mentions after dinner, and thereto rear-suppers generally when it was time to go to rest; now these odd repasts, thanked be God, are very well left, and each one in manner (except here and there some young hungry stomach, that cannot fast till dinner time) contenteth himself with dinner and supper also. . . . . The nobility, gentlemen, and merchantmen, especially at great meetings, do sit commonly till two or three o'clock at afternoon, so that with many is a hard matter to rise from the table to go to evening prayer, and return from thence to come time enough to supper. . . . With us the nobility, gentry, and students do ordinarily go to dinner at eleven before noon, and to supper at five or between five and six at afternoon. The merchants dine and sup seldom before twelve at noon, and six at night, especially in London. The husbandmen dine also at high noon, as they call it, and sup at seven or eight; but out of

term in our universities the scholars dine at ten [a.m.]. As for the poorest sort they generally dine and sup when they may. . . . . We commonly begin to the most gross food and end with the most delicate. . . . We use also our wines by degrees, so that the hottest cometh last to the table. (*Harri.*) Lamb and a great variety of delicate meats make the luxury of Elizabeth's reign. There were several courses and every dish had its appropriate sauce. Beef began to be deemed too gross: brawn however was a favourite. A dessert of fruit, spices and jellies was not unusual. (*Wade.*) For various dishes for dinner, see *Mark*, &c., and for dinners of different periods see Appendix II. In the Accounts, the entries as to dinner are chiefly at inns on journeys. In March 1591, dinner of myself and another and my horse at Preston 10d.; October 1592, dinner and supper at York 12d.; December 1593, a bailiff, a doctor and his man, dined at Warrington for 12d.; in September 1619 the suppers and dinners of three men at Gisburne fair cost 2s. 6d.; in December 1619, two dinners at Burnley, 12d.

Dishes. These were of pewter, of earthenware, and of wood or treenware. In the Accounts, in December 1582, 6d. was paid for dishes, and a basin and dish to the brewhouse cost 2d.; in July 1600, ten meat dishes cost 4d.; in August, four basse and one great dishe 6d.; June 1601, ten meat dishes 4d.; August, five score meat dishes 3s.; November 1604, to James Shuttleworth dish-thrower [turner] 12 days, felling, carting and hewing of [trees for] dishes, basins, and cheese-fats (at 4d. a day) 4s.; to his man, 14 days throwing dishes and basins, 4s. 8d.; December, to the dish thrower, 9 days throwing dishes and basins, 3s.; to his man at the same, 17 days, 5s. 8d. A dylker dish [? delk, a hollow, perhaps for holding gravy] 1d.; in 1605, 5 score and 9 meat dishes bought in Burnley cost 3s. 2d.; in 1606, 11 meat dishes cost 4d.; in December 1608, 2 wooden dishes 10d.; in January 1613, a kuydish (a dish to hold cues, cubes, or small pieces of bread) and a kimnell [a tub or large piggin] 3s. 4d.; September 1618, to Miles Robert, for 3 dozen and 3 dishes, 1s. 6d. The dish-thrower sometimes turned his hand to other work, as in March 1605, 12d. was paid to a dish-thrower for two days making a chair.

Distaff spindles. The distaff (A.S. *distæf*) is the staff of a spinning-wheel, to which a bunch of flax or tow is tied, and from which the thread is drawn. As the emblem or symbol of spinning and of female industry, and thence of the sex, it has become a symbol and a proverb both in sacred and profane history and in the fables of mythology. "She layeth her

hands to the spindle, and her hands hold the distaff." (*Prov.* xxxi.) The distaff was an attribute of the Fates (as spinning the thread of human destiny) and of Nemesis. *Dryden* has the line, "His crown usurp'd, a distaff on the throne"; and estates taken by marriage of a sole heiress into another family, are said to pass by the distaff. In England the morrow after Twelfth Day, when Christmas holidays and pastimes must give place to the neglected industry of the household, was called St. Distaff's Day, or *Rock* Day, (rock being a name for distaff,) on which the rustics burned the flax and tow of the spinsters, who in return "bewashed them with pails of water." Spinning being one of the ordinary household duties of Elizabethan times, Shakspere has the word distaff in several plays — "like flax on a distaff," (*Twelfth Night*,) — "thwack him hence with distaffs," (*Winter's Tale*,) — "he turned a distaff to a lance," (*Cymbeline*,) — "the reverse of Hercules with the distaff," and "give the distaff into my husband's hands," (*Lear*). In the Accounts, in February 1610, 3d. was paid for some distaff spindles, and there are numerous entries relating to the spinning of flax; see Flax and Spinning.

Distresses (in law.) This word not only meant the action of distraining on goods for rent or other debt, but the goods so taken in distraint. A man might take a distress for homage, fealty, or any services, for fines and amerciaments, &c. (*Jacob.*) In the accounts, in April 1593, the expenses of a distress at Barbon, Westmorland, were 20s.; in 1591, paid for distresses taken at Forcet by Sir Henry Constable and Sir Richard Malivern [Mauleverer] for the debt of Mr. John Wyghill, sometime owner of the said lordship, £8 6s. 8d. July 1617, for a distress taken at Brettanby on Henry Wilkinson's cattle, 30s.

Ditching. A man may in a day ditch and quickset of a reasonable ditch, 4 feet broad and 3 feet deep, a rod or a pole a day, allowing 16 feet to the rod; and so of large measure less ground, and of less ground larger measure, according to the sufficiency of the fence you purpose to make. (*Mark.*) Some 40 entries occur in the Accounts as to various kinds of ditching work, and the wages paid, for which see the Index.

Doctors. Dr. Whitaker in his *Whalley*, referring to the inconveniences of a sparse population, says that the practice of medicine, from distance, the want of adequate rewards, and other causes, laboured under great disadvantages. In cases of sudden alarm, those only who have resided in such situations know the distress arising from the want of prompt and skilful medical assistance. He adds, "I have heard of an instance, within the

compass of this work, [i.e. the parish of Whalley,] in which a blacksmith was called to bleed a duchess." In Elizabeth's time the physician's fee was 6s. 8d., said to be equal to £3 now. (*Burgon's Gresham.*)

Dogs. Formerly two noble varieties of the hound were common in England, which are now seldom seen — the old English hound and the blood-hound. The former is described in *Manch.* as the original breed of our island. Some years since we saw a fine specimen in Lancashire. It was tall and robust, with a chest of extraordinary depth and breadth, with pendulous lips and deeply set eyes; the ears were large and long and hung very low; the nose was broad, and the nostrils large and moist. The voice was deep, full and sonorous. The general colour was black, passing into tan or sandy red about the muzzle and along the inside of the limbs. Shakspere's description of the hounds of Theseus, in the *Midsummer Night's Dream*, is true to the letter as referring to this breed, with which he was no doubt well acquainted: —

> My hounds are bred out of the Spartan kind
> So flew'd, so sanded; and their heads are hung
> With ears that sweep away the morning dew;
> Crook-kneed and dew-lapped like Thessalian bulls;
> Slow in pursuit, but match'd in mouth like bells,
> Each under each.

Besides the old English or Southern hound, was the old English stag-hound or Talbot — a powerful dog, but of lighter form and more fleet than the former: from this breed has descended the still lighter and swifter fox-hound of the present day. Among the hounds of the olden time was the blood-hound, so celebrated for its exquisite scent and unwearied perseverance, qualities which were taken advantage of, by training it not only to the chase of game, but to the pursuit of man. The original stock is supposed to have been a mixture of the deep-mouthed Southern hound and the powerful old English stag-hound. Sir Walter Scott sings of the "stark mosstrooper," Sir William of Deloraine, that he "had baffled Percy's best bloodhounds;" and the author mentions that the breed of bloodhounds was kept up by the Buccleuch family on their border estate till within the eighteenth century. In former ages these dogs (called sleuth-hounds by the Scotch) were kept in great numbers on the borders, and fugitive kings, as well as mosstroopers, were obliged to study how to evade them. Bruce was repeatedly tracked by these dogs, and Henry the Minstrel tells a romantic story of Wallace's escape from border bloodhounds, from the

hound being stayed on the body of a man slain by Wallace. (See *Notes to the Lay of the Last Minstrel.*) For the better help of your memory I will give you an old rhyme left by your forefathers, from which you shall understand the true shapes of a perfect greyhound: —

If you will have a good tyke,
Of which there are few like,
He must be headed like a snake,
Neck'd like a drake,
Back'd like a beam,
Sided like a bream,
Tailed like a rat,
And footed like a cat.

(*Mark.*), who gives rules for the diet, exercise, kenneling, and coursing of greyhounds; also "the laws of the leash, or coursing, as they were commended, allowed and subscribed, by Thomas, late Duke of Norfolk, in the reign of Elizabeth." That queen, one day after dinner, from a turret, saw greyhounds (then larger and stronger than at present and used for chasing the stag) pull down sixteen deer on the lawn at Cowdrey Park, Sussex. Amongst the spaniels should be included the pure setter, the rough water-dog, and the water-spaniel. (*Mus. An. Nat.*) In the Accounts are several entries as to dogs; in April 1617 was paid for a dog 2d.; in June 1617, to a man who brought a setting-dog from Clarkhill, 12d. The dogs were probably used with hawks; for in December 1616 is an item of 2s. at Hebleth waite for *dogs'-meat*; and in April 1621 was paid to John Leigh for dogs' and hawks' meat 3s. 6d.

Doublet. The original of our modern waistcoat or vest. In August 1502, a tailor, for making two doublets for the queen's footmen, had 3s. 4d. (*Eliz. Yk.*) Of the doublets worn in the reign of Elizabeth there was a great variety of forms and materials. They fitted the body very closely from the commencement of the reign, and the waist gradually lengthened to its conclusion. Over the doublet was worn the coat or the jerkin; and the bombasted or quilted and stuffed doublet is still the costume of the immortal *Punch*. Here is what a censor of extravagance in attire says of the doublets of the later part of Elizabeth's reign: — Their doublets are no less monstrous than the rest; for now the fashion is to have them hang down to the middle of their thighs or at least to their [hips]; being so hard quilted, stuffed, bombasted and sewed, as they can neither work nor yet well play in them, thro' the excessive heat thereof; and therefore are forced

to wear them loose about them for the most part, otherwise they could very hardly either stoop or decline to the ground, so stiff and sturdy they stand about them. . . . . Certain I am, there never was any kind of apparel ever invented that could more disproportion the body of man than these doublets, with great bellies hanging down, and stuffed with four, five or six pound of bombast at the least. I say nothing of what their doublets be made, — some of satin, taffatie, silk, grograine, chamlet, gold, silver, and what not! slashed, jagged, cut, carved, pinked and laced with all kind of costly lace of divers and sundry colours. . . . . The women also have doublets and jerkins, as men have, buttoned up the breast, and made with wings, welts and pinions on the shoulder points, as man's apparel is, for all the world; and though this be a kind of attire appropriate only to man, yet they blush not to wear it. (*Stubbes.*) In the reign of James I. the padding and quilting of doublets continued, for *Dalzel* records that that king "had his clothing made large, and even the doublets quilted, for fear of stilettoes; his breeches in great plaits and full stuffed. He was naturally of a timorous disposition, which was the greatest reason of his quilted doublets." Towards the close of his reign short jackets or doublets, with tabs and false sleeves hanging behind, succeeded to the long-waisted doublets. (*Planché.*) In the Accounts, in August 1611, a quarter of a yard of canvas for a doublet to Lawrence Shuttleworth cost 2s. 6d.; July 1612, one pasteboard, four skeins of silk and thread to Hargreaves's doublet, 12d.; six yards of canvas for doublet and breeches to the kitchen-boy 4s. 6d.; making hose and doublet to him 12d.; January 1613, $3\frac{1}{4}$ yards fustian (at 2s. 4d.) for a doublet to Mr. Barton 7s. 6d.; a piccadell [stiff collar] to his doublet 1s. 6d.; making, thread, and pockets, 7s. 2d.; flaxen lining, bearing lining and stuffing, to Abel's doublet, 3s. 4d.; 4 dozen buttons, and eight skeins of silk, for his doublet and jerkin, 20d.; $6\frac{1}{2}$ yards of fustian for two doublets, 9s. 9d.

Douchtie, or Doughty, Mr. Michael Doughtie Esq., clerk of the kitchen to the Earl of Derby, was an influential and wealthy man; being elected M.P. for Preston in 1588, and for Liverpool in 1592. (See *Stanley Papers*, part ii. vol. xxxi. of the Chetham Society, where he is called sometimes Mr. Clerk Michael.) In the Accounts, March 1590, was paid to a man of Mr. Clarke Douchtie, who brought a letter from him to Smithils, 8d.; April, 1590, spent when I went to Lathom to speak with Mr. Dughtie 2s. 9d.; given to Mr. Dughtie, clerk, for keeping his lease of the tithe of Hoole, 12d.; May 1590, paid to Mr. Clarke Dughtie, for one lease of the tithe corn of Hoole, £245.

Doves. (*Dofa* A.S.) This was formerly the name for female pigeons only; now it denotes, with some prefix, several varieties of the pigeon, as the ring-dove, or cushat; the rock-dove, the origin of our domestic pigeons; the turtle dove, the stock-dove, &c. The pigeon-cote was usually named the dove-cot. *Mark.* has a chapter on the tame or rough-footed pigeons. Shakspere uses both pigeon and dove, as, "the simplicity of Venus' doves," and "faster than Venus' pigeons fly," but naturally gives preference to the more poetic and euphonious name. In the Accounts, in 1583, is an entry of 13d. paid for breeding "dovenys" at Tingreave.

Downes, Mr. Probably Roger Downes Esq. of ——— Cheshire, Vice-Chamberlain of Chester, and purchaser, early in the 17th century, of Wardley Hall, near Worsley, in the parish of Eccles. The Accounts have many entries of presents from him to the Shuttleworths, of deer, and the fees paid to his keeper. December 1591, to his man, who brought a brace of does to Smithils, 10s. July 1592, a fat buck, fee 5s. August 1594, two fat bucks of this season, 10s.; December, a brace of does from Delamere, 10s. August 1595, a buck, 6s. 8d.; and August 1597, a brace of bucks of this season, 13s. 4d. For other entries see Index.

Downham. The residence of one branch of the Asshetons. (See *Journal of Nicholas Assheton*, vol. xiv. of the Chetham Society's publications.) In the Accounts, January 1591, 2s. 6d. was given unto the players of Downham, and in January 1594 the same sum to seven players who came from Downham.

Dragon's Blood. The gum of a tree called *Arbor draco* (*B. Dic.*). The Indian dragon's blood is a gum that distils or drops from the trunk of several trees. The inhabitants cut the trunks, and there presently flows a fluid liquor as red as blood, which hardens as soon as the sun has gone off it, and forms itself into little brittle tears of a very fine red colour. It is the gum of a tree and not the blood of any creature, as some believe still. It is good to stop all sorts of fluxes, being inwardly given from half a drachm to a drachm, mixed with conserve of red roses or some other proper vehicle. It is good against spitting of blood, and stops catarrhs, being of a drying, binding and repelling property. Finely ground, it is used by goldsmiths for enamel; by jewellers to set foils under their precious stones for their greater lustre; by painters, varnishers, and japanners to make varnish or japan, by mixing it with common or shell-lac or seed-lac varnish. The dragon's blood of the Canaries is the gum of the dragon-tree, a kind of date-tree, the trunk of which is very rough and full of clefts and chaps, pouring forth

a liquor during the heat of the dogdays which afterwards congeals into red-coloured drops or tears; which, though it hardly dissolves in aqueous or oily liquors, yet ought to be reckoned among the gums and resins. The Dutch bring us a sort of dragon's blood in red cakes, which is nothing else but a mixture of the true dragon's blood with other gums. (*Pomet.*) *Ger.* figures the tree and its fruit: in the latter he depicts a marvellous figure of a dragon, on the authority of Monardus. The tree, he says, grows in Madeira and the Canary islands, and the gum is called dragon's tears or blood; but of the tree and fruit "there hath not been any certainty affirmed by any of authority, therefore we have forborne to write affirmatively of a thing so difficile." In the Accounts, in July 1610, with various seeds, &c., was bought one ounce of dragon's blood, 2s. 6d.

Drakes. In May 1590 is an entry of 6s. given to Mr. Ireland's man, who brought to Smithils hippocras and five drakes, from his master and Mistress at Shrewsbury. See Ducks.

Dress and its Colours. It was never merrier with England than when an Englishman was known abroad by his own cloth, and contented himself at home with his fine carsie hosen, and a mean slop; his coat, gown and cloak of brown, blue, or puke [puce] with some pretty furniture of velvet or fur, and a doublet of sad tawney or black velvet, or other comely silk, with such cuts and garish colours as are worn in these days, and never brought in but by consent of the French. . . . . I might here name a sort of hues devised for the nonce, wherewith to please fantastical heads, as "gooseturd green," "pease porridge tawney," "popinjay blue," "lusty gallant," the devil in the hedge (I should say the head), and such like; but I pass them over. (*Harri.*)

Drister. This word has various significations. In the Craven dialect it is a daughter; in one entry it seems to be used for a flail or beater; but its usual signification is dry-ster or kiln-drier, a man employed at a kiln in drying grain. In June 1618 was paid to the drister, who brought a doe from the keeper of Myerscough, 12d.; and in May 1621 the drister's wages for drying seven kiln-full of oats (at 4d.) were 2s. 4d. In December 1619 is an entry of 4d. for "twelve swipples to the drister hanye," which may be translated, twelve blades to the flail-staff or handle.

Dry Leche. The entry in the Accounts is in December 1592, a dozen of bread, (i.e. small rolls or loaves) to be dry leche, and for the carriage of the same from Manchester (2d.), 14d. *Leche*, which occurs frequently in ancient cookery, had two distinct significations. It denoted such viands as

it was usual to serve in slices, probably as more convenient before the general use of forks. "Lesche, a long slice or shive of bread." (*Cotgrave.*) In *Harl. MS.* 279, recipes are given for 64 different "Leche viands," and the meaning of the verb to leche is evident from such directions as "leche it fair with a knife, but not too thin." "Leched beef" is sliced beef. In its other signification, leche is a kind of jelly made of cream, isinglass, sugar and almonds. (*Holme.*) White leach is a jelly of almonds. (*Baret.*) Leche made of flesh is a jelly. (*Palsgrave.*) One leche-meat appears to have formed an ordinary portion of every course, as shown in the bills of fare at great festivities; and the various kinds of leche named appear to have ranged with "subtleties," as "leche Lumbart [Lombard] gilt," party jelly, leche purple, damask, royal, Cyprus, Florentine, &c. (*P. P.*) In *Cury* are also leche baked, partridge leche, leche comfort, and leche gramor. In none of these, however, does the term "dry leche" occur; but it seems to mean a sort of thin sliced cake, literally dry-slice. *B. Dic.* gives leach as a term in carving, q. d. cut it up. *Mark.* has a recipe for the best leech, and *Price* has the following: — Boil a quart of cream, putting in some dissolved isinglass; stir it till it is very thick. Beat a handful of blanched almonds very fine, stir them into the cream and put into a dish; when cold, slice them, and lay the slices on a silver or china dish.

Drying Corn and Malt. The entries in the Accounts are: — April 1600, drying 3 kilnfuls of corn, 6d.; December, 4 loads of oats, 2d.; May 1601, a kilnful of malt, 2d.; November, 2 kilnfuls of corn at Gawthorpe, 4d.; February 1602, 4 kilnfuls of oats at Gawthorpe, 8d.; July 1602, 3 of corn, 6d.; June 1603, 6 of oats and $1\frac{1}{2}$ kilnful of barley malt (at 2d.), 15d. See also Drister.

Drylouse. A rood-land so called at Lostock, in 1582; doubtless from its dryness. There is a proverbial saying in the North, "As dry as a louse."

Dubbing Hook. Probably a dibble or forked stick, with which plants are set. In September 1590, one, with a garden rake and spade, cost 12d.

Dubcar or Dubker. A piece of land in Padiham. In November 1583 the quarter's rent for it, at Michaelmas, was 12d.; and at Easter 13s. 4d.

Dubcar, Doucar or Dowcar Hey. A meadow so named in Clitheroe, let by the Shuttleworths, the half-yearly rent of which was 50s. The rent of land in Clitheroe, other than Dowcarhey, was £3. 5s. 9d. per annum.

Dubler or Doubler. A large dish, plate, or bowl; probably so named because double the ordinary size. In March 1611 a tinker was paid 6d. for mending a dubler and a brass pan.

Ducks. These birds, at least under this name, are not often mentioned in the Accounts; they occur as boons or gifts from tenants, probably cottagers, and seem either to have been sold again or compounded for by a money payment. In December 1594, was received for one boon-duck 6d.; in 1620, for nine 3s.; in 1621, for six 2s. See Dig-Birds.

Dung. Horse dung, being of the hottest nature, is best for cold lands, and cow dung for hot land; or mixed together they make a very good manure for all sorts of ground. Dyers' dung is by some recommended as a manure very good for all sorts of land, two load of it being sufficient for an acre. (*Dic. Rus.*) Pigeons' or pullen's dung (that is, any kind of landfowl whatsoever, but by no means any waterfowl) or both mixed together, allowing to every acre two or three bushels thereof, which is the true quantity of seed proportioned for the same: this dung being broken and mashed into small pieces, you shall put into your cyclops or hopper, and in the same manner as you sow your corn you shall sow this dung upon the ground, and then immediately after it you shall sow your wheat. (*Mark*). In some places they load not their dung till harvest be done, and that is used in the farther side of Derbyshire called Scaresdale, Hallamshire, and so northward towards York and Skipton; and that I call better than upon the fallow, and specially for barley; but upon the first stirring is best for wheat and rye. Horse dung is the worst dung that is; the dung of all manner of cattle that chew their cud is very good; and the dung of dooes is best, but it must be laid upon the ground very thin. (*Fitz.*) In the Accounts, December 1586, the filling of dung three days at Smithils cost 5d.; May 1592, 10 loads at Hoole set upon the hemp land there, and for helping to fill the same, 3s. 2d.; April 1600, hedging and filling the dung-cart at Gawthorpe, (3d. the day) 6 days, 18d.; February 1602, to a man for his dunghill, for barley, 4s.; July 1602, to "sarten power foulkes" in Padiham for their dunghills to set upon the barley ground at Tomson hills, 4s. 3d.; September 1619, to Michael, 4 days filling dung, 12d. See also Worthing.

Dunnes. Either dunnocks or dunbirds. Dunnocks, q. d. dun-necks, are hedge sparrows, so called perhaps from the very dark, dusky appearance of the bird. The dunbird is the red-necked diving duck (*Fuligula ferina*). This bird is enumerated by *Harri.* amongst English birds brought to table in the 16th century, with quails, knots, woodcocks, &c. The entries in the

Accounts are, December 1609, 4 dunnes and a lapwing 10d.; August 1612, for purres, snipes, lapwings, and dunnes, 14d.

Dust. This seems to have been used in sowing, to mix with the seed. In September 1584, 2 metts (bushels) of "dwst," 6d.; July 1602, 5 metts, 20d.; 4 metts of seeds, 2s., and 5 metts of seeds and dust blended, 2s. 4d.; October 1619, 7 metts (at 5d.) 2s. 10d.; January 1621, 5 metts and a peck (at 4d.) 22d.

Dutton, Mr., of Dutton. In August 1595 he sent a fat buck to Smithils, for which his man had a fee of 6s. 8d.

Dyeing. The art is ancient, its discovery being attributed by some to the Tyrians, and by others with more justice to the Indians. Pliny mentions that dyed linen (doubtless cotton) was first seen by the Greeks in Alexander's wars with the Indians; Strabo and the author of the Periplus celebrate the brilliant and various dyes of India, and its flowered cottons. From the books of Moses it is evident that the Egyptians practised the art of dyeing in blue, purple and scarlet 1500 years B.C., and the Tyrians from an early date were famous for dyeing the finest purple. (*Baines.*) The late James Thomson Esq., F.R.S., of Clitheroe, in a paper read before the Royal Society, gave as results of chemical tests that the mummy cloths of ancient Egypt had their blue dyes from indigo, and pale red and yellow from safflower.—In dyeing and dipping their own cloths the English were formerly so little skilled that their manufactures were usually sent white to Holland, and returned to England for sale. The art of dyeing woollens was brought from the Low Countries in 1608. Two dyers of Exeter were flogged for teaching their art in the North of England in 1628. (*Haydn.*) Our Accounts prove the above date of the introduction of wool-dyeing into this country to be erroneous; for more than twenty years prior to 1608, viz. in July 1587, was dyeing practised in Manchester; and in that month Adam Oldom of Manchester was paid 12d. for dyeing 2 lb. of yarn blue. Nay, it was a domestic art. October 1597, Giles Edge's wife, for colouring 14 lb. of wool black, and 2 lb. blue, was paid 16d. January 1589, dyeing 10 pairs of stockings "for yourself," 9d. July 1617, "litting" 4 lb. of blue listings to the blankets, 16d. [To lit, is to dye (North). "He'll lie all manner of colours but blue, and that is gone to the *litting.*" (*Upton's* MS. additions to *Junius.*) "We use no clothes that are *litted* of divers colours." (*MS. Lincoln.*)] December 1617, dyeing of a pair of hose and doublet, 16d.; January 1619, dyeing wool, 6 yards oridge colour, 3s.; 7½ yards green (at 8d.) 3s. 8d.; 5 yards red (at 8d.) 3s. 4d. August 1620, to the

dyer of Burnley, for dyeing 11½ yards for the gentlemen's coats (at 4d.) 3s. 10d.; January 1621, for dyeing 1¼ stone of dressed wool for the gentlemen's coats, 16½ yards (at 6d.) 7s. 9d.

Earnest-money. Sometimes called earnest penny. Deposit money given to bind a bargain, or on hiring a servant, &c. In the Accounts, in September 1590, 4d. earnest money was paid unto a cook to serve at Chester at the next assizes; February 1592, to John Hay, upon earnest, to serve for a year as butler and brewster at Smithills, 4d.; July 1620, to my master, the earnest which he received for the grisled colt, 3s. 4d. See Erles.

Earinge or Earning bags. Spelled also in the Accounts Arning, Ernynge, Herynge, Iering, Irning, &c. Earning is cheese rennet, and to earn or yearn is to curdle or coagulate milk, probably from *yrnan*, Sax., to run, p. *arn*, p. p. *urnen*; for it is commonly said when milk coagulates that it rins, or runs. Yearning is cheese rennet (or run-it) which curdles milk or makes it run. A plant used in North Tindale for the purpose of curdling milk for cheese, is called yerning-grass. From the bad orthography, these bags were at first supposed to be herring bags; but it is clear that it was what *Mark.* calls "the cheeslep-bag" [q. d. cheese leap or lop, called in the North keslip or keslop, a calf's stomach, salted and dried for rennet, being that which *loppers* or curdles the milk for cheese, Sax. *ceselib*, Germ. *kaselab*]. *Mark* calls it also "the runnet," that is, "the stomach-bag of a young sucking-calf, which never tasted other food than milk, where the curd lieth undigested. Of these bags you shall in the beginning of the year provide yourself good store." He gives directions for cleansing, salting, and packing these in a closed pot, "and so keep them a full year before you use them. For, touching the hanging of them up in chimney-corners (as coarse housewives do), it is sluttish, naught, and unwholesome; and the spending of your runnet whilst it is new, makes your cheese heavy, and to prove hollow. When your runnet or *earning* is fit to be used," &c. Again, he says, "go to the pot where your earning-bags hang," &c. In 1583, 2 iering bags cost 3d.; April 1588, 2 ernynge bags 3d.; June, 2 herrynge bags, 8d.; May 1589, 2 ieringe bags 8d.; March 1590, an ernyng bag 2d.; September 1592, an earinge bag 2d.; April 1619, an irninge bag 6d.; and 2 arninge bags 8d.

Easter Roll. In an Inquisition of Survey for the rectory of Whalley, taken by Roger Nowell of Read and others in 1616, it is stated:—"Also for lambs and calves of all numbers under 7, for every lamb ½d. and for every calf ½d. at Easter. If there be odds of calves or lambs, under or above

7, there must be paid ½d. for each below 7 and 10; and so from 10 to 17. And for swarms and foals, one of 10 or 7, ut supra. Also where any person sells any sheep after Candlemas. and before the same be clipped, then the seller is to pay for each ½d. at Easter. Also for every cow 1d. at Easter. For himself or herself and every other communicant resident in his house 1d. at Easter. Also an ancient duty called house duty, and offering-days. If there be man and wife 4½d., except in some places of the chapelries of Burnley and Colne, where they pay 3½d. And in both cases, where there be more married persons in the house than the house-keeper and his wife, for every such, over the said 4½d., 3½d. Also for every foal 1d., every swarm [of bees] 1d. under 10 or 7 ut supra; but where 10 or 7 they pay ut supra. For every plough or draught 1d., and every half plough or draught ½d. For every garden within the chase of Trawden 1d. Also the parishioners except in the chase above-mentioned, are accustomed to pay an ancient duty, called 'holy loaf money.' That every year 52 houses in every ancient chapelry in the said parish, do pay 1½d. a piece; and next year 52 other houses do the like; and the next year after 52 other houses; and so from 52 to 52, till all the chapelry be gone over; then beginning again with the first, and so on for ever." In 1589 was received for the Easter roll and altarage of the Heaton 36s. 6½d.; for the moiety of the whole year's account of the Easter roll of Bolton (all payments being discharged) 19s.; 1595, arrearage of the Easter roll of Bolton 8s. 3d.; this year £24 9s. 3½d.

Easter Offerings. Those of Easter 1609 were made by the ladies of the family and the upper servants at Islington; the amount obliterated.

Eccles Parsonage. The parish of Eccles (four miles west of Manchester) includes the townships of Barton-on-Irwell, Clifton, Pendlebury, Pendleton, and Worsley; the village of Eccles being in the township of Barton. It is a discharged vicarage. The church formerly belonged to Whalley Abbey, but was made parochial at the dissolution of the monasteries. At the latter end of the sixteenth century the tithes seem to have been farmed (or held under lease from the crown) by Sir Gilbert Gerrard; for in April 1588 was paid 12s. to Arthur Cramton, servant to Sir Gilbert Gerrard Knt., farmer of the parsonage of Eccles, for all manner of tithes for the demesne of Smithills, lying within Halliwell.

Eccleston. It is not clear whether the place named in the Accounts is the parish and township four miles west from Chorley, or the township in the parish of (and four miles north-east from) Prescot; more probably the former. In November 1851 was paid for the tithe corn silver of the demesne of Eccleston 13s. 4d.

Eccleston, Mr. Probably of Eccleston near Prescot. In 1587 he sent a fat buck to the Smithils; in July 1591 another; in November 1594 Mr. Eccleston, appointed collector for the second subsidy due unto her majesty, received from Sir Richard Shuttleworth for that subsidy £4. Then Sir Richard received of "young Mr. Eccleston," for Alice, countess dowager of Derby, £100, due the day it was paid. In December 1616, was given (to the servants) at Eccleston house 4s. 4d.

Eddish, Eddishing. (Sax. *Edisch*) the latter pasture, or grass which comes after mowing; called also *after-math* (or after mowing), *eagrass*, *earsh*, and *etch*. In 1582 was set at Hoole one close of Eddish unto three weeks after Christmas, £5 6s. 8d.; 1583, received for a cow in eddish a fortnight at Hoole, 12d.; 1584, received for the eddish of a close called Bendwood Greave, 15s; October 1617, paid for five acres of Eddish for the fat beasts 23s. 4d.; 1617, received for the eddish and winter pasture of Church Hills, 7s. 6d.

Eels. The eel is a quasy [squeamish, delicate] fish, a ravener and devourer of the brood of fish. For this eel, ye shall find a hole in the ground of the water, and it is blue blackish; there put in your hook till that it be a foot within the hole, and your bait shall be a great angyll twych or a minnow. (*Fishing with an Angle.*) If you will angle for the eel, the best place is at wears, millponds, bridges, hollow banks, or any swift falling water; your line strong and not above 2 ells in length, and very heavily plummed, a good round hook, but no cork, because you must not strike till the eel pluck; neither must you pull hastily, but, holding your line stiff, with labour and patience tire him, lest that, tearing his chaps, you lose him. The best bait is the red worm, or little pieces of sheep's guts. (*Mark.*) 'Tis not certain whether this fish be bred by generation, or corruption as worms are; or by certain glutinous dew-drops, which, falling in May or June on the banks of some ponds and rivers, are by the heat of the sun turned into eels (!) Some have distinguished them into four sorts chiefly, viz. the silver eel, a greenish eel called a grey, a blackish eel with a broad flat head, and an eel with reddish fins. (*Dic. Rus.*, which gives directions for eel fishing, sniggling or bobbing, and spearing with a spear of three or four forks or jagged teeth; and lastly night-hooks baited with small roaches, the hook in the mouth of the roach.) An old local proverb says that

> Ancholme eel, and Witham pike,
> In all England is none sike. [such.]

The river Irk is remarkable for eels, which I think I may affirm to be the fattest in England, and indeed to that degree of fatness, that they almost nauseate, and this a late author, a gentleman of a considerable estate near Manchester, chiefly attributes to the fat, grease and oils, which by the woke [walk or fulling] mills are expressed from the woollen cloths, and so mixed with the water. And indeed, considering the number of these mills standing upon that river, and the extraordinary fatness of the eels, I do not think the conjecture amiss. (*Dr. Leigh.*) A stick consists of 25 eels; and ten sticks make what was called a bind. (*Spelman.*) A stick of eels cost 4s. in 1285. For other prices see Appendix II. In the Accounts, in February 1587, 16 snygges [a name for a variety of small eels] cost 2s. 1d., and fresh eels cost 14d.; March 1597, 9 fresh eels 4s. 2d.; April 1598, 3 fresh eels 19d. Eels were also bought salted. In February 1583, a salt and a fresh salmon, a salt fish [cod] and 2 salt eels, cost 2s.; February 1588, a quarter of fresh salmon and 4 salt eels 3s.; February 1589, 4 salt eels 2s. 4d.; March 1592, to Mr. Fleetwood's man of the Piel, who brought from his master a piece of a konger [the conger, a large sea eel] to the Smithils, 12d.; March 1593, salt eels 18d.; February 1594, 4 salt eels 2s. 4d.; February 1596, 2 salt eels 12d.; February 1597, 2 salt eels 22d.; March 1598, 2 ditto 6d.; March 1599, 5 ditto 10d. All these purchases being in February and March, show that they were made for Lent.

Eggs. Orpheus, Pythagoras, and some of the ancient philosophers urged abstinence from eggs, because to eat them was to destroy the germ of life. Others held eggs in veneration as the emblem of the world and the four elements; the shell representing the earth, the white water, the yoke fire, and air was found under the shell. In Rome and Greece new-laid eggs were served at the beginning, and apples and other fruit at the close of a meal; hence the proverb, "ab ovo ad poma." At Rome eggs were cooked in 20 ways, pickled, boiled, roasted, fried, &c., and were thought most wholesome eaten in the shell. In ancient times the new year was celebrated by various peoples in Europe by eating eggs and making presents of eggs dyed red and other colours. The abstinence from eggs during Lent gave rise to the custom of having a number blessed on Easter eve, to be distributed among friends on Easter Sunday; whence the custom of giving dyed and gilded eggs at Easter called Easter eggs and pace [i.e. Pasche] eggs. For the household of Edward I. at Easter, $4\frac{1}{2}$ hundred eggs cost 1s. 6d. Prices will be found in Appendix II. The old German name for egg was *ey*, plural *eyren*; and it is told that a merchant at the North

Foreland in Kent, having asked for *eggs*, the good-wife answered that she could speak no French. Another said that he would have *eyren*, then the good-wife said that she understood him well. (*Lewis's Life of Caxton.*) Under the old name, eggs were extensively used in the cookery of the reign of Richard II. "If it be not in Lent, alye it with zolkes of eyren," that is, mix it with yokes of eggs. "Make a lyre of rawe ayren," that is, a mixture of raw eggs. In the Accounts, in December 1588, 8 dozen eggs cost 16d.; January 1591, 6 score and 18 cost (at 6 a penny) cost 23d., December 1598, 100 (at 5 a penny) 20d.; and 24 (at 4 a penny) 6d.; September 1608 (in London) 15 cost 6d.; in October only 9 for 4d.; April 1610, 8 score 3s.; September 1612, 24 for 3d.; November 1616, 54 (at 6 a penny) 9d.; December, 108 (ditto) 18d.; October 1617, 120 (ditto) 20d.; in the Christmas week of 1617, 24 eggs were "spent in the kitchen." January 1618, to the mylner for 60 eggs 6d.; 142 (6 a penny) 2s. 3d.; August 1618, (at 6 and at 7 for a penny) 240 cost 3s. 2d.

Egburden. (? Egbert's dene.) In a manuscript narrative of a visit to the moors in September 1787, by the late Dorning Rasbotham Esq. (printed in Baines, vol. iii. p. 48), he describes a range of hills in the townships of Horwich, Halliwell, Sharples, Longworth, Rivington, and Turton, and adds, "In our ancient maps one part of this range is distinguished by the name of Egbert Den." See also Appendix I. p. 333. In the Accounts, p. 4, are lists of beasts, horses, &c., taken into agistment in Egburden in 1583; and also (p. 6) of cattle taken to graze there. In May 1587, John Fish was paid 10d. for hewing coals 3 days in Egburden.

Egerton, Mr. In March 1590 his house in Cheshire is named; and another entry is, to Mr. Egerton of Ridlaye [Mr. Ralph Egerton of Ridley, son and heir of Sir Richard Egerton] £210; and there was spent by the two servants who took the money from Smithills to Ridley, 2s. 8d.

Eies, Eires. These words are doubtful: probably they mean hays or heys, i.e. inclosed fields, from *hæg* A.S. a hedge, and hence the land inclosed by a hedge. *Ear*, *Eyre*, A. S., is to plough; and *Eires* may mean ploughed fields. April 1613, to a man for a day's work in the lone [lane] at the great *eies* yate 8d.; 1619, for one acre of meadow in the Lower Cornfield *eires* 16s.; August 1621, received for a deal of grass in the eies and dead-eies 6s.

Elizabeth, Queen. This great queen ascended the throne on the 17th November 1558, which was thence called during her reign "the Queen's day," and celebrated as the anniversary of her accession. She died on the

24th March 1603, in the 70th year of her age and the 45th of her reign. These Accounts commence September 1582 (24th Elizabeth) and extend to October 1621 (19th James I.), so that they include the last 21 years of the reign of Elizabeth. This was an eventful period for England, including some of Drake's victories, the Spanish Armada (1588), Tyrone's rebellion in Ireland, and other wars; the beheading of Mary Queen of Scots, and the treason and execution of Robert Devereux, Earl of Essex. Rogues and vagabonds filled the country, numbers were hung, and the poor law, the memorable 43rd of Elizabeth, was passed, to regulate the maintenance and employment of paupers. It was the age of monopolies by patent. In 1589 paper-making was introduced; in 1790 sailcloth was first woven for the use of the navy; and in 1591 the art of weaving stockings was invented by the Rev. Mr. Lee of Cambridge. In 1593 and 1597, 46,000 persons died of "the plague," in London alone. It was in many respects a golden age, especially as regards discovery and invention, literature, science, the arts, and commerce. It was an age when England numbered among her admirals and navigators a Drake, a Frobisher, a Hawkins, a Raleigh, and a Blake; among her divines an Usher, a Hooker, and a Parker; among her physicians a Harvey; among her merchants a Gresham; among her painters a Rubens; among her architects an Inigo Jones; among her heroes a Sir Philip Sydney; among her lawyers a Coke and an Egerton; among her antiquaries a Camden; and among her poets such names as Spenser, Ben Jonson, and Shakspere. It was an era remarkable for the extension of trade and commerce, for the establishment of various manufactures, and for the rise of the people, the yeomanry and artificers, to a social position never attained before. To such a period, respecting which there exists no history of prices, the Shuttleworth Accounts relate, and they throw much light on the habits, manners and customs of Lancashire, as well as on the prices of all kinds of farm labour and artizans' work, and of every kind of article and commodity needed for the food, the wear, or the shelter of a household, its duties, sports, labours, exercise, travel, entertainment, &c.

Elizabeth, the Lady. Daughter of James I., affianced in her 16th year to Frederick V. the Count Palatine, afterwards titular King of Bohemia. The wedding was solemnised at Christmas 1612; on which occasion the king exacted the old feudal aid for the marriage of his daughter, as he had done before for the knighting of his eldest son; but the sum thus obtained (only about £20,000) went but a very short way towards paying for the dowry, the entertainment of the bridegroom with his numerous retinue, and

the marriage feast. Lord Harrington, who accompanied the bride to the Rhine, claimed on his return £30,000. The king, having no money, gave him a grant for the coining of base farthings of brass. (*Pict. Hist. Engd.*) It was doubtless for the marriage aid that in the Accounts, in June 1613, 26s. 8d. was paid, "for an aid in Westminster, for the Lady Elizabeth." See also Bohemia, King of.

England in the Sixteenth Century. The purpose of this work has not been accomplished, if, throughout the text, appendices and notes, it has failed to present a faithful portraiture of the state of England in the 16th century. Little doubt (says an able writer) can be entertained that during the 16th century the nation was making unexampled strides towards the attainment of opulence and comfort. The frequent proclamations enacted against the practice of enclosing lands that had been used in tillage, which it is supposed created a decay of husbandry; the various complaints against foreign manufacturers and artificers, who much excelled the English in dexterity and industry; and the numerous acts passed in the reign of Henry VIII. for the improvement of highways and bridges, paving of towns, draining of marshes, and other public purposes; and the many private acts for regulating the property of individuals — are strong proofs of the flourishing state of the kingdom. [Various accounts uniformly agree in one point, that while the middling ranks before the end of the 16th century appear to have advanced much in opulence and independance, the case of the labouring classes was still far from enviable]. (*Eden.*) The other side of the picture is shown in a work entitled "The Honestie of this Age: by Barnaby Rich." Rich was a prolific pamphleteer in the reigns of Queen Elizabeth and King James. His first known production is dated in 1574, and his last in 1624. "His tracts, some 26 in number, are all of them curious pictures of the age, and all are scarce ..... Rich is a vehement inveigher against vice in all its subdivisions. He is a 'school of abuse,' like Gosson, or like Prynne. He anathematises periwigs, picardills and shaparownes, rich wines and yellow starch, side-saddles and coaches: no new enormity escapes him." The "Honestie of this Age" (which Rich calls his 24th publication) was printed in 1614. In this bitter style he discourseth: — "In former ages the world hath been simple and plain-dealing; but never honest till now, — that bribery, usury, forgery, perjury and such other like impietie are honest men's professions, and that those endeavours that in times past were accounted abominable, are now made usual trades for honest men to live by; till now, that rich men be faultless, and must not

be reprehended in their drunkenness, in their blasphemies, &c., they must not be blamed, nor howsoever they oppress and extort, the person must not complain. Who dares take exceptions but to a mean magistrate, that is crept into an office, perhaps by corruption? No, it is dangerous to look into his abominations, but he is sure to perish that will but open his lips to speak against his ill. And what a dangerous matter would it be to call such a lawyer a pickpurse, that will take upon him the defence of a matter that in his own conscience he knoweth to be unjust, and yet will send his client home four times a year with an empty purse. And he that robs the realm of corn, and of all other commodities, transporting it beyond the seas, is he not an honest trading merchant, and what is he that dares call him thief? And how many tradesmen and shopkeepers are there, to vent their counterfeit stuff, will not stick both to lie, to swear, and to use many other collusions, whereby to deceive; yet who dares tell him that he is but a common cozener? . . . . . Will you walk the streets, there you shall meet Sir Lawrence Lackland, in a cloak lined through with velvet, and besides his doublet, his hose, his rapier, his dagger not so much, but that the spurs that hang over his heels shall be begilded. Will you now cross the way a little on the other side, there you shall meet with Sir Harry Havelittle, so tricked up in the spick and span new fashion, that you would sooner take him to be Proteus, the god of shapes, or some other like celestial power, than a vain terrestrial fool. Your ears again shall be so encumbered with the rumbling and rolling of coaches, and with the clamours of such as do follow them, that are still crying out, 'Oh, good my lady, bestow your charitable alms upon the lame, the blind, the sick, the diseased; good my lady, one penny, one halfpenny, for the tender mercy of God, we beseech it.' But let them call and cry till their tongues do ache, my lady hath neither eyes to see nor ears to hear; she holdeth on her way, perhaps to the tire-maker's shop, where she shaketh out her crowns, to bestow upon some new-fashioned attire, that if we may say it there be deformity in art upon such artificial deformed periwigs, that they were fitter to furnish a theatre, or for her that in a stage-play should represent some hag of hell, than to be used by a Christian woman, or to be worn by any such as doth account herself to be a daughter in the heavenly new Jerusalem. . . . . My skill is unable to render due reverence to the honourable judges according to their worthiness, but especially at this instant as the benches are now supplied; neither would I eclipse the honest reputation of a number of learned lawyers, that are to be held in a reverent regard, and that are to be

honoured and esteemed; yet amongst these there be a number of others that do multiply suits, and draw on quarrels between friend and friend, between brother and brother, and sometimes between the father and son, and amongst these, although there be some that can make good shift to send their clients home with penniless purses, yet there be other some again, that at the end of the term do complain themselves that their gettings have not been enough to defray their expenses. . . . . If lawyers have just cause to complain of their little gettings, it is not for that there be too few suits, but because there be too many lawyers, especially of these attorneys, solicitors, and such other petty Foggers, whereof there be such abundance, that the one of them can very hardly thrive by the other; and this multitude of them do trouble all the parts of England. . . . . You shall see some women go so attired to the church, ... fitter in good faith to furnish A. B. H. than to press into the House of God; they are so be-painted, so be-periwigged, so be-powdered, so be-perfumed, so bestarched, so belaced, and so be-embroidered, that I cannot tell what mental virtues they may have, that they do keep inwardly to themselves; but I am sure to the outward show it is a hard matter in the church itself, to distinguish between a good woman and a bad. . . . . There are certain new-invented professions, that within these 40 or 50 years were not so much as heard of, that are now grown into that generality, and are had in such request, that if they do flourish still but as they have begun, I think within these very few years the worthy citizens of London must be enforced to make choice of their aldermen from among these new upstart companies, which in the meantime do rob the realm of great sums of money, that are daily spent upon their vanities. As these attire-makers, that within these 40 years were not known by that name, and but now very lately they kept their lousy commodity of periwigs and their other monstrous attires, closed in boxes, they might not be seen in open show, and those women that did use to wear them, would not buy them but in secret. But now they are not ashamed to set them forth upon their stall, such monstrous Maypoles of hair, so proportioned and deformed, that but within these 20 or 30 years would have drawn the passers-by to stand and gaze, and to wonder at them. And how are coachmakers and coachmen increased, that 50 years ago were but few in number; but now a coachman and a footboy is enough, and more than every knight is able to keep. Then have we those that be called body-makers, that do swarm through all the parts both of London and about London, that are better customed and more sought unto than he that is the

Soul-maker. . . . . But he that some 40 or 50 years sithens should have asked after a Pickadilly, I wonder who could have understood him, or could have told what a Pickadilly had been, either fish or flesh. [A note, on the authority of Blount's Glossographia, gives the following explanation] : — 'A pickadill is that round hem, or the several divisions set together, about the skirt of a garment or other thing; also a kind of stiff collar, made in fashion of a band. Hence perhaps the famous ordinary near St. James's, called Pickadilly, took denomination, because it was then the outmost, or skirt-house of the suburbs that way. Others say it took name from this, — that one Higgins, a tailor, who built it, got most of his estate by pickadilles, which in the last age were much worn in England.' Minshew says a pickadill is a piece fastened about the top of the collar of a doublet. Ben Jonson refers to it as a new cut of band, much in fashion among men of quality, — men, squeamish, sick, —

> Ready to cast at one whose band sits ill,
> And then leap mad on a neat picardill.

. . . . . But amongst all the rest of these ill-becoming follies, that are now newly taken up, methinks these yellow starched bands should be ever best suited with a yellow coat." [In another of his pamphlets, "The Irish Hubbub," Rich says] : — Yellow bands are become so common, to every young giddy-headed gallant, and light-heeled mistress, that methinks a man should not hardly be hanged without a yellow band; a fashion so much in use with the vain fantastic fools of this age, for I never see or heard a wise man that did use this base and lewd fashion. . . . . How many craftsmen that will labour all the week, for that which on Sunday they will spend in an ale-house, that will there most beastly consume in drink that would relieve their poor wives and children at home, that other whiles do want wherewith to buy them bread. . . . . I think bribery is no sin at all; or if it be, it is but venial, a light offence, a matter of no reckoning to account on. . . . . That which amongst inferiors we call a bribe, in superiors it is called a gift, a present, a gratification. If a lawyer for a fee of 10s. do sometimes take £10, it is a courtesy, a benevolence; but these courtesies and kindnesses are bestowed with as much good-will as the true man [hath] when he giveth his purse to the thief. . . . . He that seeketh to assist himself by the help of the usurer, is like the poor sheep that seeketh in a storm to shroud himself under a bramble, where he is sure to leave some of his wool behind him. . . . . Those tradesmen that can buy by one weight and sell by another, be they not usurers? . . . . . Those

farmers that do hoard up their corn, butter and cheese, but of purpose to make a dearth; or, that if they think it to rain but one hour too much, or that a drought do last but two days longer than they think good, will therefore the next market-day hoist up the prices of all manner of victual, — be not these usurers? The landlords that do set our livings at those high rates, that their tenants that were wont to keep good hospitality, are not now able to give a piece of bread to the poor, — be they not usurers? . . . . . So that we may conclude, the usurer that will not lend but for gain, the miser that will not lend at all, the landlord that racketh up his rents, the farmer that hoyseth up the market, the merchant that robbeth the realm, and all the rest whatsomever that do oppress the poor, they are all in one predicament, and may all be called the devil's journeymen, for they do the devil's journey-work. . . . . The pride of this age is grown to that height, that we can hardly know a prince from a peasant by the view of his apparel; and who is able by the outward show, to discern between nobility and servility, to know a lord from a lout, a lady from a laundress, or to distinguish between a man of worthiness and a base groom, that is not worth the clothes that belongs to his back; they who shine in silk, in silver, in gold, and that from the head to the very heel. . . . . It is pride that hath expelled our yeomanry, that hath impoverished our gentility, it hath replenished the realm with bare and needy knights, and it threateneth a worse succeeding mischief than I dare set down with my pen. It is pride that hath banished hospitality, and where hospitality is once put to flight, there charity doth seldom show his face; for charity is so combined with hospitality that where the one becometh lame the other immediately begins to halt. . . . . If they [my lines] prove distasteful to some palates, yet I hope there be other some that will better relish them. For those that should think them too tart, let them use them in the stead of virjuice, for sweet meats are ever best relished with sour sauce."

Engrossing. The writing of records or instruments of law on skins of parchment. Engrossing a fine is the making of the indentures by the chirographer, for the delivery of them to the party to whom the fine is levied. (*Jacob.*) For engrossing the commission between Mr. Barton and Sir Richard Shuttleworth, sitting at Bolton 14th September, 1593, 40s. was paid.

E. O. Box. A cylindrical box for the dice used at E. O. tables, the game being determined by the letters E. or O. being marked upon that

compartment of the box into which a die or a ball falls. In September 1617, for a little E. O. box and sending it down 12d. was paid.

Erles, Erlynges. Also called Arles, a hiring fee, or earnest money (which see) paid to bind a bargain. Kersey gives "arles penny" as a north country word for earnest money given to servants. The *Regiam Magistatem* has the following allusion to it:—"Or quhen the *arlis*, or God's pennie, are given and taken by the buyer and seller, and is accepted be him." In 1582 John Horebyn, upon the *erlynges* of a bargain for ditching had 12d. In October 1591, given of *erles* unto the gardener, for his hiring another year 3d.

Escheator. An officer appointed by the lord treasurer of every county to make inquests of titles by escheat, which inquests were to be taken by good and lawful men of the county, impannelled by the sheriff. An escheat signifies any lands or tenements that casually fall to a lord, within his manor, by way of forfeiture, or by the death of his tenant, leaving no heir, general or special. *(Jacob.)* The escheator of Cheshire in 1580 was John Nutthall of Cattenhall; in 1590, Sir Hugh Cholmeley jun. of Cholmeley; and in 1615 Henry Manwaring of Carincham. There were several officers of this name, but with various jurisdiction in Lancashire. The king's escheators in this part of the kingdom were formerly two; the Trent being the boundary of their respective jurisdictions, as the title of the king's escheator "ultra" and "citra Trentam" sufficiently proves. Thus Robert de Cliderhou, besides being parson of the church of Wigan, was king's escheator "citra Trentam." Early in the 14th century the *Testa de Nevill* shows escheats of the king, of the lands of Normans and others; and amongst various duchy grants are appointments to the office of escheator. In the regality of John Duke of Lancaster (1377-89) Roger de Brockholes was the duke's escheator. For entries in the Accounts, see Index.

Estreats. See Extretes.

Ewes. An ewe goeth with lamb 20 weeks, and shall yean her lamb in the 21st week, and if she have not convenient new grass to eat, she may not give her lamb milk; and for want of milk there be many lambs perished and lost; and also for poverty the dams will lack milk, and forsake their lambs; and so often times they die both in such hard countries. If thy ewe have milk and will not love her lamb, put her in a narrow place made of boards, a yard wide, and put the lamb to her and suckle it; and if the ewe smite the lamb with her head, bind her head with a hay-rope, or a cord, to the side of the pen; and if she will not stand sidelong, then give

her a little hay, and tie a dog by her, that she may see him; and this will make her to love her lamb shortly. (*Fitz.*) The best time for ewes to bring forth their young ones is, if pasture-sheep, about the latter end of April, and so until the beginning of June; if field-sheep, from the beginning of January to the end of March, that their lambs may be strong and able before Mayday. . . . . Nothing increases the milk in ewes more than change of pasture and feeding; driving them one while unto the hills, another while to the valleys; and where the grass is sweetest and short, and the sheep eateth with best appetite, there see you continue longer; for touching, giving them fitches, dill, aniseseeds and such like. This change of ground will make milk spring much better. (*Mark.*) For prices, see Appendix II. In June 1621, paid for an ewe at Haslingden fair, 3s.; February 1618, received for 27 ewes (at 16s.) £8 2s.; for ten (at 5s.) 50s.

Exhibitions. The benefactions settled for the maintaining of scholars at the Universities, not depending on the foundation. (*Paroch. Antiq.*) June 1593, Mr. James Leigh, his half year's exhibition due at Pentecost last, £3 6s. 8d.; July 1594, ditto ditto due at Midsummer last, £3 6s. 8d.

Extretes. This shows the transition state of the law term, from its original *extractum* to estreat. The true copy or note of some original writing or record, and especially of fines, amerciaments, &c., imposed on the rolls of a court, and to be levied by the bailiff or other officer. Estreats also relate to fines for crimes or offences, defaults and negligences of parties in suits, or officers, non-appearance of defendants, jurors, &c. (*Jacob.*) In 1590, the tenants of Barbon for greenhew [which see] in the lordship, according to the extrete, 9s. 2d.; for amercements of the two several extretes, at Barbon, whereof the bailiff had in respect of his pains 4s. 9d. In 1594, received of the bailiff of Barbon for two several extretes, the one for the court holden 18th November and the other for the court holden 26th July, 12s.; whereof allowed to the said bailiff for his fees the third penny, namely 4s.

Fagots. (Fagot, *French.*) A fagot is a bundle of sticks, twigs, or branches of wood for fuel. A fagot of steel is 120 lb. weight. In the computus of St. Mary's, York, in 1528-29, 1000 fagots cost 20s.; at another period and elsewhere, Kentish fagots were 7s. and Essex and Western fagots each 6s. the hundred; while of billets (*French, billot*), small sticks or logs cut for fuel, Kentish were 16s., Essex 18s., and Western only 14s. per thousand. In the Accounts, in January 1609, in Islington, fagots cost 6d., and the same month a load of wood 9s. 4d.

Fairs. (French *feire*, Latin *feria*.) A fair was a greater sort of market, generally kept once or twice in the year, granted to any town by privilege, for the more speedy and commodious providing of such things as are needed. Fairs were first occasioned by the resort of people to the feast of dedication of the church, and therefore in most places the fairs, by old custom, are on the same day with the wake or festival of that saint to whom the church was dedicated; and for the same reason were kept in the church yard, till prohibited by authority. No person can claim a fair or market unless by grant from the king, or by prescription, which supposes such a grant. (*Jacob.*) An Elizabethan writer observes that, as there are no great towns without one weekly market at the least, so there are very few of them that have not one or two faires or more within the compass of the year assigned unto them by the prince. And albeit that some of them are not much better than Lowse fair, or the common kirk messes beyond the sea, and little else bought or sold in them more than good drink, pies and some pedlary trash; yet there are divers not inferior to the greatest marts in Europe, as Sturbridge fair, near to Cambridge, Bristow fair, Bartholomew fair, at London, Lin [Lynn] mart, Cold fair at Newport pond for cattle, and divers other. . . . . Take this table here ensuing instead of a calendar of the greatest, sith that I cannot, or at the least wise care not, to come by the names of the less. (*Harri.*) [We give only such as appear to relate to the present volume.] *January* 25, Northallerton, Yorkshire, where is kept a fair every Wednesday from Christmas until June. *February* 2, Budworth, Cheshire. *March* 12, Stamford; fifth Sunday in Lent, Grantham; Monday before our Lady-day in Lent, Kendal; Palm Sunday even, Pomfret. *April* 7, Derby. *May* 1, Ripon; Ascension Day, Middlewich and Stopford [Stockport]; Whitsun-even, Skipton in Craven; Whitsunday, Ratesdale [? Rochdale]; Kirby Stephen, Westmoreland; Whit-Monday, Bradford, Burton, Salforth, Whitchurch; Whit-Tuesday, Ormeskirk, Penrith; Trinity Sunday, Kendal; Thursday after Trinity Sunday, Prescot. *June* 24, Wakefield, Lancaster, Westchester [Chester], Halifax, Ashbourne. *July* 2, Congleton, Ashton-under-Lyne; 20, Bolton; 22, Clitheroe, Northwich; 25, Liverpool, Altrincham; 27, Richmond (Yorkshire), Warrington. *August* 1, York; 15, Carlisle, Preston; Wakefield on the two Lady-days; Bartholomew's Day, London, Nantwich, Northallerton. *September* 8, Wakefield, Sturbridge, Gisbrough, both the Lady-days; the three Lady-days, at Blackburn, Gisburne (Yorkshire); Holyrood Day, Richmond (Yorkshire), Ripon (a horse fair); 29 (Michaelmas Day), Malton (a noble

horse fair), Lancaster, Blackburn, Westchester, Cockermouth. *October*, St. Luke's even, Thirsk, Wigan, Middlewich; 23, Preston, Ritchdale [? Rochdale]; All Saints even, Wakefield. *November* 2, Maxfield [Macclesfield]; 6, Salford; St. Andrew's Day (30), Warrington. *December* 6, Northwich; 8 (Conception), Clitherall (Lancashire), and Malpas (Cheshire). Drunken Barnaby thus celebrates some of the northern fairs: —

Thence to *Pomfret*, freshly flow'red,
And with rods of liquorice stored.

Thence to *Topcliff* with my fellow,
Not to booze wine, but to sell low.

Thence to *Thirsk*, where bullocks grazed,
Are for sale i' th' market placed.

Thence to [North] *Allerton*, cheerful, fruitful,
To the seller very grateful,
There to choose a place I'm chariest,
Where my beasts may show the fairest.

Thence to *Darlington*, never swerving
From our drove-laws, worth observing.

Thence to *Middle'am* am I aiming,
In a direct course of gaining.

* * * * * *

Thence to peerless *Penrith* went I,
Which of merchandise hath plenty.

* * * * * *

Thence to *Ravenglass* I'm bending:
Thence to *Dalton* most delightful;
Thence to oaten *Ouston* fruitful;
Thence to *Hauxide's* marish pasture,
Thence to th' seat of old *Lancaster*.

Thence to *Garstang*, where are feeding
Herds with large fronts, freely breeding.

Thence to *Ingleforth* I descended,
Where choice bull-calves will be vended.

Thence to *Burton's* bound'ries pass I,
Fair in flocks, in pastures grassy.

Thence to *Hornby*, seat renowned,
"Thus with gains are worldlings drowned."

* * * * * *

Thence to *Lonsdale*, where were at it
Boys that scorn'd quart-ale by statute;

* * * * * *

Now to *Richmond*, when spring's come on,
Now to *Nesham*, with my woman.

The corresponding Latin couplet is —

Nunc ad Richmond, primo flore,
Nunc ad Nesham, cum uxore.

* * * * * *

Now to *Ashton* I'm invited,
By my friend and kinsman cited.

* * * * * *

Now to *Kendal*[1] for cloth-making.

* * * * * *

For the fairs named in these Accounts, of which there are very numerous entries, see either the Notes on those towns, or the Index to the word Fairs.

Falle. Falls are the divisions of a large arable field attached to a village. (*Halli.*) In 1589 we find one entry of "a rood land and two falle;" again half a rood and ten falle; and shearing $1\frac{1}{2}$ acre and twenty falles of barley at Lostock (at ten groats the acre) 5s. 5d. [This leaves the cost of shearing twenty falls of barley to be only 5d.] September 1618, for shearing the Sowes, containing $3\frac{1}{2}$ acres and twenty fales (at 3s. 8d. the acre) 13s. 6d. [the twenty falls costing 8d. shearing.]

Falling-Bands. See Bands.

Fallows (from Fealga, Anglo-Saxon, a harrow.) A field or ground left fallow, is land that has lain untilled for a considerable time. To fallow is to prepare land for ploughing, long before it is ploughed for seed. To do this twice is to twi-fallow, and thrice is to tri-fallow. (*Dic. Rus.*) It is the best time to fallow in the latter end of March and April, for wheat, rye and barley; and let the husband do the best he can to plough a broad furrow and a deep, so that he turn it clean and lay it flat, that it rear not on the edge, the which shall destroy all the thistles and weeds; for the deeper and broader that he goeth, the more new mould, and the greater clots shall he have, and the greater clots the better wheat, for the clots keep the wheat warm all winter, and at March they will melt and break and fall in many small pieces, the which is a new dunging and refreshing of the corn; and also there shall but little weeds grow upon the fallows that are so fallowed; for the plough goeth underneath the roots of all manner of weeds, and

[1] Pannus mihi panis. Cloth is my bread. — *Motto.*

turneth the root upward, that it may not grow. (*Fitz.*, who gives three principal reasons against fallowing in winter.) *Stirring of Fallows:* In June is time to rig [ridge] up the fallow, the which is called the first stirring, and to plough it as deep as thou canst, for to turn the roots of the weeds upward, that the sun and the dry weather may kill them. . . . . In August and in the beginning of September is time to make his second stirring, and most commonly it is cast down and ploughed a mean [medium] furrow, not too deep or too ebb [shallow] so he turn it clean. (*Fitz.*) In the Accounts, in September 1620, 18d. was paid to a man for six days' work at "stirring of fallows."

Famines, Dearths, &c. In Powell's "Assize of Bread" is a chapter entitled "A true relation or collection of the most remarkable dearths and famines which happened within this realm, since the coming of William the Conqueror. Also the rising and falling of the price of wheat and other grain, from time to time, with the several occasions thereof, briefly set down according to the English Chronicle (a book of much worth) the last edition whereof was set forth with additions by Edmond How, gent in arms, 1631." From this we take the notices within the period bearing on the Shuttleworth Accounts: — "1573. About Lammas, wheat was sold in London for 3s. the bushel; but shortly after it was raised to 4s., 5s., 6s. and before Christmas to a noble (6s. 8d.), and 7s., which so continued long after; yet there was no want to him that wanted not money. — 1586. In the 29th Elizabeth about January, her Majesty observing the general dearth of corn and other victuals, grown partly through the unseasonableness of the year then past, and partly through the uncharitable greediness of corn masters, but especially through the unlawful and over-much transporting of grain in foreign parts, — by the advice of her most honourable privy council published a proclamation, and a book of orders to be taken by the justices, for relief of the poor; notwithstanding all which the excessive prices of grain still increased, so that wheat in meal [flour] was sold in London for 8s. the bushel, and in some other parts of this realm above that price. — 1594. In the 36th Elizabeth, in May, fell many great showers of rain, but in June and July much more; for it commonly rained day and night till St. James's Eve, and on St. James's Day [July 25th] in the afternoon it begun again and continued for two days together. Notwithstanding, there followed a fair harvest. But in September great rains raised high waters, such as stayed the carriages and bare down bridges, as at Cambridge, Ware, and elsewhere. Also grain grew to be to a great price, — a bushel of

wheat at 6s., 7s. or 8s., &c.; which dearth happened more through the merchants' over-much transporting than the unseasonableness of the weather past. — 1595 (36th Elizabeth). By the late transportation of grain into foreign parts, the same was here grown to an excessive price, as in some parts of this realm from 14s. to four marks [£2 13s. 4d.] the quarter, and more, as the poor did feel; and all other things whatsoever [that] were made to sustain man were likewise raised, without all conscience and reason. For remedy whereof our merchants brought back from Danske much rye and wheat, but passing dear; though not of the best, yet serving the turn, in such extremity. Some 'prentices and other young people about the city of London, being pinched of their victuals more than they had been accustomed, took butter from the market folks in Southwark, paying but 3d., where the owners would not afford it under 5d. by the lb. For which disorder the said young men were punished on the 27th June, by whipping, setting on the pillory, and long imprisonment. — 1596 (37th Elizabeth). In August, September, October and November fell great store of rain, and wheat in meal was sold at London for 10s. the bushel; yet through the diligent carefulness of Thomas Skinner, then Lord Mayor, provision was made for corn to be brought from Danske, and other the east countries, by our merchants; unto whom was granted custom and stowage free, as also to make their own price, or transport to any part of this realm. Whereupon it followed, were the price never so high, this city never wanted corn for their money. — 1597 (39th Elizabeth). The price of wheat in London markets fell from 13s. to 10s. the bushel."

Fardell (*Fardellus*, low Latin), a burden or load. Hamlet asks — "Who would fardels bear?" &c.; and Herrick has this couplet: —

> Other men's sins we ever bear in mind,
> None sees the *fardel* of his faults behind.

The Accounts show that the fardel was different from a pack; for in October 1611, 14s. 4d. was paid for the carriage of a pack and a fardell of stuff from London.

Farington, Mr. This was William Farington of Worden, who was long steward of the household to the Earl of Derby, to which office he was appointed in 1572. He was also a magistrate and deputy-lieutenant of the county. He died in July 1610, aged 73. In the Accounts, rents were paid to him; presents of salmon, pears, &c., were received from him at Smithills, and when he visited the family, wine was bought for him. See Index.

Farmers' Daily Diet. *Tusser* says —

Let Lent, well kept, offend not thee,
For March and April breeders be:
Spend herring first, save salt fish last,
For salt fish is good when Lent is past.
When Easter comes, who knows not than
That veal and bacon is the man;
And Martilmas beef[1] doth bear good tack,
When country folks do dainties lack.
When mackrel ceaseth from the seas,
John Baptist [i.e. Midsummer] brings grass beef and pease.
Fresh herring plenty Michael [mas] brings,
With fatted crones [old ewes] and such old things.
All Saints [Hallowmas] do lay for pork and souse,
For sprats and spurlings for their house.
For causes good, so many ways,
Keep Embrings[2] well and fasting days.
The land doth will, the sea doth wish;
Spare sometime flesh, and feed of fish.
Where fish is scant and fruit of trees,
Supply that want with butter and cheese.

Fehinge or Feyinge. Cleansing and dressing. In the Accounts it is applied to the floor and a barn, to meadow and other lands; and in April 1621, 3s. 6d. was paid for feyinge and greasinge 3 stone and 12 lb. of wool, for carpets and curtains. See Index.

Felkes, Fellex, Fellice. The fellies or felloes of a wheel; a "gange" of which implied a set to go round the circumference, held together by the tire. Ash timber was chiefly used for felloes. See Index.

Felons. The cost of their conveyance to Lancaster Castle was defrayed by a gald on the township whence the constable removed them. In October 1583, 2d. was paid to such a gald in Sharples; and in May 1589, in the same township, towards half a fifteenth for the same purpose, the payment was 4s. 6d.

Fennel or Finkle. (Anglo-Saxon *Finol*, *Fenol:* Swedish *Fenkal*, Danish *Fennikel*, Latin *Fœniculum.*) A herb formerly in great repute for benefiting the sight —

Of fennel, roses, vervein, rue and celandine,
Is made a water, good to clear the sight of eyne.

[1] Dried in the chimney like bacon.

[2] Ember days are Wednesday, Friday and Saturday after the first Sunday in Lent; after Whitsunday; after the 14th September, and after the 13th December.

Pomet says it is of no great use in physic, only to expel wind; but is much used by confectioners, who cover the seed with sugar; they also sell clusters of green fennel, covered with sugar, to make the breath sweet. The numerous virtues of this herb are thus summed up in a MS. copy of the *Promptorium Parvulorum* in King's College, Cambridge: —

> Bis duo dat maratrum, febres fugat atque venenum
> Et purgat stomacum, sic reddit lumen acutum.
>
> In twice two ways is fennel giv'n, as febrifuge and venom cure,
> And stomach purge, so sight it can restore.

In an old English MS. in possession of Mr. Diamond are the following passages from *Macer*: — "The adders will eat fennel when their eyes are dazened, and so she getteth again her clear sight; and there-thro' it is found and proved that fennel doth profit to man's eyen; the eyen that be dusked and dazened, should be anointed with the juice of fennel roots, meddled (mixed) with honey; and this ointment shall put away all the daziness of them, and make them bright." The virtue of fennel in restoring youth was a discovery also attributed by *Macer* to serpents: — "This proveth authors and philosophers, for serpents, when men olde[n] and willeth to wax strong, mighty and youngly again, they gon and eaten of the fennel and they become younglike and mighty." Fennel (says *Nares*) was generally considered an inflammatory herb; therefore to eat conger and fennel was to eat two high and hot things together, and so esteemed an act of libertinism. Shakspere (ever rich in these natural illustrations) makes Falstaff say of Poins in *Henry IV.*, "He plays at quoits well, and eats conger and fennel." Again, one of the herbs distributed by Ophelia, in her distraction, is fennel, which she either offers to the old as a cordial, or to the courtiers as an emblem of flattery; joining it with columbines, to mark that though they flattered to get favours, they were thankless after receiving them. So Ophelia says, "There's fennel for you and columbines." Fennel was certainly regarded as emblematical of flattery. Lyly in his "Sappho" says, "Flatter; I mean lie; little things catch light minds; and fancy is a worm that feedeth first upon fennel." In an old play of Greene's, "Fenell I mean for flatterers." In some verses in praise of fennel and woodbine, in Yates's "Ditties," &c. (1532), "Some will say that fennill is to flatter." And in Phyala Lacrymarum (1634), "Nor fennell-finkle bring, for flattery." The columbine was anciently termed "a thankless flower." In Chapman's "All Fools," to the question "What's that? A columbine?" the answer is "No; that thankless flower grows not in my garden." *Gerarde* says the

virtues of columbines "are not sufficiently known, for they are used especially to deck the gardens of the curious, for garlands and houses." Thence probably its name of thankless, as supposed to possess few if any medicinal virtues. Mark the beauty and fitness of those six words of Ophelia, which may have been heard and read scores of times without getting at the poet's meaning — "There's fennel for you and columbines." (There's flattery for you and thanklessness.) As to its use for the table, the *Dic. Rus.* calls it "one of our sallet furnitures," and adds that "the tender sprouting tufts and leaves, being minced, are eaten alone with vinegar, or oil and pepper, and the Italians eat the branched stalks (by them called 'Cartucci') all the winter long." This is derived from that curious little volume, the "Acetaria, or a discourse of sallets," by John Evelyn, who also recommends the stalks of fennel, peeled when young, to be dressed and eaten like celery. In the *Forme of Cury* (temp. Richard II. 1390) fennel is used with other pot-herbs on toasted-bread, called "Fenkel in sops," in salads; fennel seed formed part of a compost or composition to be kept ready at hand for future use. In Herbolade, a baked confection of herbs, fennel is found with dittany, southernwood, &c. The *C. C. Dic.* gives a recipe for pickling fennel in vinegar. It is also used in fish sauce, and to garnish dishes. Of its two English names, fennel is the Anglo-Saxon form, finkle the Scandinavian. In Hull and Richmond (Yorkshire), and in Kendal (Westmoreland), there are Finkle streets, and in these towns the Danes or Norwegians had their seat. On the other hand Fennel-street, Manchester, is the Anglo-Saxon form, and the Northmen had no long stay here. But why should streets in various towns receive these names?

Fenugreek (*Fœnum Grœcum*) a plant grown in several parts of France. The farmers about Aubervilliers sow and cultivate this, as they do coriander seed. The seed carries the name of the plant, and is the only part of it which is sold under the name of fenugreek. The Germans eat this seed, as they do other pulse, to expel wind. They are good for horses, mixed with their oats, to fatten them. (*Pomet.*) This plant is emollient, discussing, and anodyne; and all cataplasms for those purposes consist in part of the mucilage. In emollient clysters they blunt the sharpness and acrimony of the humours, especially in the bowels. (*Lemery.*) Fenugreek is sown in fields beyond the seas. In England we sow (in April) a small quantity thereof in our gardens. (*Ger.*, who figures the plant, and cites Galen and Dioscorides as to the numerous medicinal virtues of preparations from different parts of the plant.) It is sown in gardens, but easiest to be had at the

apothecaries. (*Mark.*) In the Accounts, in December 1617, 2s. was paid for "brown candie and venicricke," in which form it was given as an aperient.

Fern Ashes. *Mark.* recommends these to be spread in April or May on the land, so as to cover it, in barren, rough, woody ground, or which has been newly stubbed up, so as to enrich it for corn. He adds that the use of wood ashes and afterwards ashes of fern, stubble, straw, &c., "shall maintain and keep the earth in good heart and strength in the worst places, for the space of four years, in that which is in anything reasonable for six years, and where there is any small touch of fertility, for sixteen years; of which there are daily experiences in France about the forest of Ardennes, and some with us here in England in some woody places." In the Accounts are daily wages paid for burning fern ashes, and some purchases of these ashes: in August 1592, $2\frac{1}{2}$ metts or bushels cost 20d. See Index.

Fieldfare. (*Turdus pilaris.*) This migrant from Scandinavia seldom visits this country before the latter part of November, and departs again northward late in May. As long as the weather is open, flocks of fieldfares frequent the meadows and pasture grounds, feeding on worms, slugs, and the larvæ of insects; but resorting in severe frosts to hedges, copses, and plantations for the sake of the berries of the hawthorn, the holly and the mountain ash. It is about ten inches long. *Leigh*, in his *Lancashire*, says, "The fieldfeir and woodcock are common enough [in this country], visiting us in winter, and then return northwards." Fieldfare weighs well nigh 4 oz. With us in England they are very greedy of holly-berries, and are accounted very good meat; being preferred far before the missel-bird. (*Ray's Willoughby.*) In the Accounts, in January 1591, some feldfares, thrushes and purres cost 12d.; December 1594, a redshank, a snipe-knave, two thrushes, a feldfare and six sparrows only cost 7d.; two ouzels, two feldfares, and thirteen larks 7d.; December 1595, four snipes, feldfares, thrushes and three larks 9d.; a curlew, two redshanks and six feldfares 22d.; December 1596, two feldfares and a purre 1d.; January 1597, eight feldfares 4d.; December 1598, nine ousels, two feldfares and two dozen larks 17d. Fieldfares were worth at the most a halfpenny each.

Fiddles and Fiddlers. *Burney* notes that *fidle* is an Anglo-Saxon word, and *Strutt* figures a viol, the strings screwed up with four pegs set horizontally at the end of the nut. On the frieze of Adderbury church is a figure with a viol at his shoulder; the form and sound holes of which coincide with the modern fiddle. Amongst the various forms of the viol were

the crowd, the longspeil (an Irish instrument), the rebeck, the bass-viol, bassa da gamba or leg-viol (which in 1683 had six strings and frets), the treble viol, the tenor viol or viola da brazza is mentioned at the beginning of the 17th century. Viols had originally five strings; a sixth was added by Jacques Mauduit, a great musician in France in the time of Henry IV. Hawkins describes the Duke of Dorset's violin as strung with wire, and Queen Elizabeth is said to have played on this instrument. A chest of viols was a large hutch with partitions, lined with green baize, to hold viols of various sizes, from the treble to the bass. Each had six strings, and the necks were fretted. One chest, made in 1598, contained two trebles, three tenors and one bass. At this period musical amateurs, in their private concerts, could not endure the violin, regarding it as an instrument only belonging to common fiddlers; but ultimately the violin superseded the viol in concerts. At first the violin was used as an accompaniment to the voice, and was confined to the theatre; but its fine effects, both in melodial force and expression, and in enlarging the limits of the harmony, recommended and introduced it to the church. Carissimi was among the first who introduced the accompaniments of violins to the voices in motets. The shift was introduced by Baltazar of Lubeck in the time of Charles I.; the half-shift is a later invention. When viols went out of vogue, the French King and Charles II. had twenty four violins playing to them at dinner; hence came D'Urfey's song of "Four-and-twenty fiddlers, all on a row." The bow, which was utterly unknown to the ancients, has, since its invention, been constantly augmenting in length. It is now of 28 inches, but one of 24 inches in 1720, from its extraordinary length, was called a sonata bow. Silver bows are mentioned in 1662. (*Hawk. and Burn.*) In the 16th century, on winter evenings, fiddlers used to go about to inns, to learn the names of visitors, and salute them in the morning. At some taverns they were domestics. *Ben Jonson* mentions one standing on a stool, and fiddling to a convivial party. *Hawkins* says that the common people had concerts of fiddles, oboes, trumpets, &c., at the booths of fairs, in and about London. In the Accounts, in August 1612, 12d. was given to three fiddlers; October, 6d. to two fiddlers; February 1613, to the fiddlers of Heptonstall, by my master's appointment, 12d.; May 1613, to three, 6d.; December 1617, to two, 12d.; January 1621, paid for two fiddles 6s. 8d.; July 1621, a little viall [violin or fiddle] 4s. 6d.; September, paid for mending a fiddle 2s.

Fifteenths, Tenths, &c. These were also called quindismes, dismes, &c., and according to some writers were usually a fixed sum. *Wade* says

the fifteenth was £30,000. But it would be more correct to say that they bore a fixed proportion to the goods or property on which they were levied. The taxes called tenths and fifteenths were the 10th or 15th part of the value of moveable goods. These taxes seem to have had a parliamentary origin. There are no appearances of the king ever having attempted to collect them as of right. Henry III. received a fifteenth in return for granting Magna Charta and the Charta de Foresta. In the earlier periods never more than one subsidy and two fifteenths were granted. About the time of the expectation of the Armada (31st Elizabeth) a double subsidy and four fifteenths were granted. The then Chancellor of the Exchequer Sir Walter Mildmay, when moving for it, said his "heart did quake to move it, not knowing the inconvenience that should grow upon it." The inconvenience did grow very fast, for treble and quadruple subsidies and six fifteenths were granted in the same reign. These grants seem to have been at intervals of about four years at that period. Subsidies and fifteenths were originally assessed upon each individual, but subsequently to the 8th Edward III., when a taxation was made upon all the towns, cities and boroughs, by compositions, the fifteenth became a sum certain, being the 15th part of their then existing value. After the fifteenth was granted by parliament, the inhabitants rated themselves. The subsidy, never having been thus fixed, continued uncertain, and was levied upon each person in respect of his lands and goods. But it appears that a person paid only in the county in which he lived, even though he possessed property in other counties. It is certain that the subsidy continually decreased in amount. In the 8th Elizabeth [1565-6] it amounted to £120,000; in the 40th [1597-8] to £78,000 only. Lord Coke estimates a subsidy (partly in the reign of James I. or Charles I.) at £70,000; the subsidy raised by the clergy, which was distinct from that of the laity, at £20,000; a fifteenth at about £29,000. Eventually the subsidy was abolished and a land tax substituted for it. (*Pol. Dic.*) *Camden* says — "The estates granted the ecclesiastical men one subsidy and the laity another, with two fifteenths and tenths. A fifteen and a tenth (that I may note it for forrainers' sakes) is a certain taxation upon every city, borough and town; not every particular man, but in general in respect of the fifteenth part of the wealth of the places. A *subsidy* we call that which is imposed upon every man, being cessed by the powle, man by man, according to the valuation of their goods and lands. But neither is this nor any other taxation ever imposed, but by consent of the estates in parliament." By the Accounts it is clear that the term fifteenth was not

limited to the taxes voted by parliament, but was popularly applied to designate any local gald or rate, ecclesiastical, parochial, civil or constabulary. The entries show amongst the fifteenths proper for the king or the queen, ox-money, king's carriage, &c.; there are others for various church purposes, repairs, &c.; others again for military objects, as fitting out of soldiers to be sent into Ireland; for the relief of maimed soldiers; for match and powder for beacons on the hills, and for their maintenance and watching; for armour and the armourer, &c.; others again for township and police purposes, as repairing the bridges, highways, sea-cops or bank fences, the conveyance of felons to prison, and their maintenance there, &c.; the relief of the poor and of sick during the plague, &c. The entries of payments by the Shuttleworths in various townships towards these fifteenths are too numerous to particularize; they may be examined and compared by aid of the Index. A few of the more remarkable we select: — January 1583, to the churchmaster of Halliwell for the papists and rogues at Manchester, 18d.; April, at Tingreve, 1½ fifteenth towards the maintenance of the prisoners and rogues at Manchester 11d.; 1583, to the constable of Little Bolton three fifteenths for a gald laid about a suit against Rivington 6d.; October 1605, to four fifteenths in Padiham, one for the poor of Manchester, being visited with sickness; two towards the repairing and furnishing of the school-house and smithy in Padiham; and one towards Mr. Backester, for keeping the Chowther-book (?) and other charges to the constable, being [upon] 16 oxgangs (at 12d.) and five acres in Dubcar 4d.; town toll 6d.; and four tofts (at 2½d.); in all 17s. 8d. To the pinder of Padiham, for 16 oxgangs (at 4d.) 5s. 4d.; February 1611, a fifteenth at Habergham Eaves, towards the house of correction at Blackburn, half a fifteenth for Samsbury bridge, and half a fifteenth towards the cuck-stool at Burnley 15d.; January 1617, three fifteenths towards the exemplification of Burnley market 22½d.; March 1613, 1½ fifteenth towards the carriage of a man to Lancaster who broke Skipton milne 5s. 9d.; April, to the constable of Padiham a fifteenth towards the carriage of Parkinson's wife to Lancaster 3s. 10d.; in Ightonhill Park, a fifteenth towards the house of correction at Preston 18d.; September 1619, 1½ fifteenth for maimed soldiers and the Foss bridge, Lincoln, 5s. 3d.; February 1610, Habergham Eaves, half a fifteenth, to the relief of the afflicted of the plague in the several towns of Liverpool, Euxton and others, 4d.; December 1620, two fifteenths towards the clock at Burnley 15d. See also Galds and Rates.

Figs. When ripe the people of Provence gather and dry them upon

sieves and hurdles; there being three sorts of the fruit there, the violet, the Marseilles, and another thick, fat fig. The Marseilles figs being ripe and dry, stop catarrhs or defluxions falling upon the uvula and windpipe. (*Pomet*, who gives recipes for a ptisan of figs for small pox, measles and asthma; a syrup for coughs, hoarseness and shortness of breath; and, with various unguents, a poultice to help suppuration.) When dried in an oven, figs serve for food and physic, being easy of digestion, &c. (*Lemery.*) Fig trees grow plentifully in Spain and Italy, and many other countries, as in England, but it never cometh to kindly maturity, except the tree be planted under a hot wall, where neither north nor north-east winds can come. The dwarf fig tree groweth in my garden, and bringeth forth ripe and very great fruits in August, of which figs sundry persons have eaten at pleasure. Dry figs do nourish better than green or new figs; notwithstanding, such people as do feed much thereon, do become lowsy and full of vermin. Figs stamped with salt, rue and the kernels of nuts, withstand all poison and corruption of the air. The King of Pontus, called Mithridates, used this preservative against all venom and poison. Figs, stamped with the powder of fenugreek, and vinegar, and applied plaster-wise, do ease the intolerable pain of the hot gout, especially the gout of the feet. (*Ger.*, who figures the tree.) The fig-tree is the only tree of Eden of which the sacred books have preserved to us any mention. From the east, especially from Egypt and Palestine, the fig-tree passed into Greece, and thence into Italy, Gaul, Spain, and so throughout Europe. The figs of Attica were renowned; on their export a heavy duty was imposed; and the inspectors appointed to prevent frauds, first had the name of sycophants. In Greece every one feasted on figs; Pliny enumerates twenty-nine varieties of the tree brought to Rome from various countries; and it is remarkable that a timely supply of this fruit saved David and his men of old, and also the army of Philip of Macedon, from perishing of hunger. Figs were commonly served on the aristocratic tables of the ancients, with salt, pepper, vinegar, and some aromatics; they were eaten fresh, or dried in the oven or on hurdles in the sun. (*Soyer.*) The use of figs in English cookery can be carried back to the 14th century; for in *Cury* (1390) a dish was called "Fygey," i.e. figgy, from the figs therein used; and they entered into dishes of fish, &c. In the Accounts, in March 1583, a lb. of figs cost 3d.; April 1591, 3 lb. 13d.; March 1613, 6 lb. (at 4½d.) 2s. 3d.; April 1617, 4 lb. 16d.; and March 1618, 8 lb. cost 2s.

Fines. (*Finis.*) A final agreement (finalis concordia) a conveyance

upon record, for the settling and assuring of lands and tenements, acknowledged in the King's Courts by the cognizor to be the right of the cognizee. (*Jacob.*) It is called a fine, as putting an end to controversies. It has also come to be applied to the money sum paid for the proceeding and its record by the cognizee. Fines are of various kinds; and there are in the Accounts entries of payments of instalments of fines in respect of lands and tenements, as well as one of the fine-money (i.e. amounts of penalties) and seal-money of the counties of Montgomery, Denbigh and Flint (£83 10s.) received by Sir Richard Shuttleworth as Judge of Chester, in 1597, as well as those at Chester (£43). For the other entries see Index.

First Fruits. (*Primitiæ.*) The profits after avoidance of every spiritual living for the first year, according to the valuation thereof in the king's books. Anciently these, throughout all Christendom, were given to the pope; and were first claimed by him in England of such foreigners as he bestowed benefices on here by way of provision; afterwards they were demanded of the clerks of all spiritual patrons; and at length of all other clerks on their admission to benefices. But upon the throwing off the pope's supremacy in the reign of Henry VIII., they were translated to and vested in the king by the statute 26th Henry VIII. cap. 3. And for the ordering thereof there was a court erected 32nd Henry VIII., but dissolved in the 1st Mary. Though by 1st Elizabeth these profits were reduced again to the crown, yet the court was never restored; for all matters formerly handled therein were transferred to the Court of Exchequer. By the statute of Henry VIII. clergymen entering on their livings before first fruits are paid or compounded, are to forfeit double value. But that of Elizabeth ordains that if an incumbent do not live half a year, or is ousted before the year expires, his executors are to pay only a fourth part of the first fruits; and if he lives the year and then dies, or be ousted in six months after, but half of the first fruits shall be paid. (*Jacob.*) In the Accounts, in October 1597, a second payment of first fruits of the parsonage of Kilken (co. Flint) was £3 15s. 3d.; December 1598, the last payment was of the same amount [so that the whole, if the first payment were of like amount, would be £11 5s. 9d. But the first payment was probably much larger, judging from the following entry]; 1597, received for the first fruits of the rectory of Kilken, disbursed by my master £16.

Fish. Living they may be divided into sea fish and fresh water, or river and pond fish. Dead, into fresh and cured, the latter being subdivided into salt or white fish, red or smoke-dried fish, and hard or stock-fish. Gatis,

Queen of Syria, was so fond of fish that in order to be continually supplied with the choicest quality, she ordered that all caught in her kingdom should be brought to her, and that none should be eaten without the royal permission. Amongst the finest at the royal table were the tunny, conger eel, and carp. Fresh and salt fish formed one of the principal articles of diet of the Greeks. Aristophanes and Athenæus indulged in sarcasms on various personages, for their excessive partiality to the mullet, scare and turbot. In the Athens Billingsgate a good political law was in force, that no fishmonger should sit down till he had disposed of his entire stock; of course long-standing, or the fear of it, made them sell their fish at more reasonable prices. The Romans were great fish-eaters, epicures preferring the scare (with which Pliny has made us acquainted) to any other fish; next in preference came the eel-pout, or the liver of the lotas; and the red mullet, after being served alive in a glass vessel that the guests might see the beautiful gradation of colours exhibited by the dying fish, was cooked as a great delicacy. Apicius invented the killing of this fish in brine made with the blood of mackarel *(garum)*; and offered a prize to the inventor of a new brine, to be made with the liver of red mullets. Asinius Celer offered 60 pounds for a red mullet so prepared, which weighed only 6 lbs. The love of fish became a mania; turbots excited a furore; and the muræna Helena (said to be a sort of lamprey) was worshipped. Hortensius wept at the death of one he used to feed; and the daughter of Drusus ornamented hers with golden rings. Vedus Pollio, a Roman knight, one of the intimate friends of the Emperor Augustus, fed these with the flesh of his slaves, thrown into the pond alive! In France, Louis XII. appointed six fishmongers to supply his table with fresh water fish; Francis I. had twenty-two, Henry the Great twenty-four fishmongers. The cook of Louis XIV. re-discovered the lost art of giving to the pike, carp and trout, the shape and flavour of the most exquisite game. In this reign Vatel, the celebrated cook of the Prince de Condé (when the king was to be entertained at a banquet, and the supply of fish utterly failed), with his own sword thrice pierced his heart! In this country the Britons were not fish-eaters. Wilfrid is said to have introduced the art of catching fish, and the Anglo-Saxons ate various fish, even dolphins and porpoises. Eels were sold in bundles (of 250), each containing ten sticks, 25 eels on each stick. They were also smoked and dried. In 1323-4 a statute (17th Edward II.) of the royal prerogatives, prohibited sturgeon and other fish from being eaten in England except on the royal table. Formerly (according to the following

verses of Barnaby Gouge), there was a large consumption of fish in England on the 4th July, the feast of St. Ulric, or as the rhymester calls him St. Huldryche : —

> Wheresoever Huldryche hath his place, the people there brings in,
> Both carpes and pikes and mullets fat, his favour here to win.
> Amid the church there sitteth one, and to the altar nigh,
> That selleth fish and so good-chepe, that every man may buy;
> Nor anything he loseth here, bestowing thus his pain,
> For when it hath been offered once, 'tis brought him all again.
> That twice or thrice he sells the same; ungodliness such gain —
> Both still bring in, and plenteously the kitchen doth maintain.
> Whence comes this same religion new? What kind of god is this
> Same Huldryche here, that so desires and so delights in fish?

An ordinance of King John, in the 14th century, shows that the people then ate porpoises and even seals. (*Soyer's Pantropheon.*) The porpoise was an ordinary dish on the table in the reign of Henry VIII. The extension of fish-eating would be greatly promoted by the numerous fast-days of the Roman Catholic church, which, from the use of fish only at meals, came to be called fish-days. We cannot enumerate them all, but the chief were throughout the forty days of Lent; the ember-days at the four seasons, being the Wednesday, Friday and Saturday after the first Sunday in Lent; the feast of Pentecost (Whitsuntide); September 14, and December 13; the three Rogation Days, being the Monday, Tuesday and Wednesday before Holy Thursday; and all the Fridays in the year, except Christmas Day when it falls on a Friday. Even after the Reformation the number of fish-days continued large; about 1596-7 those observed by the household of Queen Elizabeth were 145. (*Harl. MS.* p. 157.) Only some 37 days short of half the year! Both the *Forme of Cury* (1390) and the MS. of ancient cookery (1381) give separate recipes for flesh-days and fish-days, and the latter in its title speaks of the "services, as well of flesh-meats as of fish." Of the fish enumerated in these rolls, it is remarkable that there are no flounders or herrings, trout, carp, &c. In *Cury* are recipes for a jelly of fish (including tench, pike, eels, turbot and plaice) a chysanne of roach and tench; conger, ray and mackarel in sauce; pike in brasey (a compound sauce); porpoise in broth (made as numbles of flesh, with onions); a broth of eels and pike; eels in brewet; caudle (sauce) of salmon; plaice, soles, tench and oysters in cynne (a sauce); numbles in Lent are made of the blood of pikes or conger, with the paunches of pike, conger and of the great cod ling; chawdron (a sauce) for Lent, of the blood of gurnard and conger,

and the paunches of gurnard; a furmenty with porpoise; oysters in gravy; mussels in brewet (broth) and in caudle; mortrews of fish (livers and roes of codling and haddock or hake); lampreys (also lamprons, the pride), in galentine; egardouce (sour-sweet) of fish (loach, or tench, or soles); crustard (pie) of fish (loaches fried in oil, lamprons and eels) tarts of fish (of boned eels and salmon) and chewets on fish-days (of turbot, haddock, codling and hake). In the MS. of 1381 are various recipes for dishes of fish, many of them varying slightly from those already enumerated. For instance egardouce is to be made of luce [pike] or tench; blanc manger of fish, with perch or lobster; roast lobster ("he shall be roasted in his scales in an oven, other by the fire, under a pan, and eaten with vinegar") rapy or rapee (of fried luce or tench, or other fresh fish); a broth of pike, and eels, &c. "Sturgeon shall be shorn in pieces and steeped over night and sodden [boiled] long as flesh, and he shall be eaten in vinegar." (*Cury.*) The fish purchased for the monks of Durham in 1532 were salmon, codlings, Bednell ditto, dogdrave [unknown], herrings white and red, stockfish, eels, porpoises, pykerels, tench, lampreys, pike, kelynges (?) lynges, turbot, congers, sturgeons, sprents, thornbacks, butt, mussels, &c. In 1533 are added to the list, haddocks, fresh and dried, codling dried, powderth-fish [salt-sprinkled] and split codling. (*Finchale.*) Henry VIII. had "a purveyor of his mouth" for fish, poultry, &c., and a contract was made with Thomas Hewyt, of Hithe, Kent, to supply the king and court with sea fish at the following prices: — A seam [a horse load, also the weight of 100 lb.] of herrings, 9s.; a seam of hook-fish, i.e. conger, cod, whiting and thornback, 10s.; if all whiting, all thornback, or whiting and thornback mingled, then 6s.; a seam of plaice, 10s.; a seam of turbots, mullet and base [bass]. 13s.; halibuts each 2s.; a seam of pilchards, 6s.; dories each 1s.; purpus [porpoise] not being above one horse load [or seam], 13s. 4d. In 1542 the royal contract for fish fixed the following prices: — Bream, if 16 to 18 inches long 2s. 6d., 14 to 20 inches 1s.; carp, 16 to 18 inches, 4s.; perch, 9 to 12 inches, 3d.; eel of 3 lb., 10d.; trout, 14 to 17 inches, 8d.; chevin, 16 inches and upward, 1s. 4d.; flounder and roach, 10 inches, 8s. per 100; small ditto, 7 inches, 2s.; crabs and lobsters, 8s. the pannier of 100 lb. For fish at great feasts and entertainments see Appendix II. *Sea Fish:* As our fowls have their seasons, so likewise have all our sorts of sea fish; whereby it cometh to pass that none, or at the leastwise very few of them, are to be had at all times. . . . . In December and January we commonly abound in herring and red fish, as rochet [roach] and gurnard. In

February and March we feed on plaice, trouts, turbot, muskles, &c. In April and May with mackarel and cockles. In June and July with conger. In August and September with haddock and herring; and the two months ensuing [October and November] with the same, as also thornback, and ray of all sorts; all of which are the most usual, and wherewith our common sort are best of all refreshed. Of fishes I find five sorts, the flat, round, long, the legged and shelled. The flat are divided into the smooth, scaled and tailed. Of the first are the plaice, the but [? halibut] turbut, birt [a variety of turbot ? brill] flook or sea-flounder, dory, dab, &c. Of the second, the soles, &c. Of the third, our chaits [? skate] maidens [the maid is the female thornback] Kingsons [? Kingstone] flath [ray] and thornback; whereof the greater be for the most part either dried and carried into other countries, or sodden, sowsed [pickled] and eaten here at home, whilst the lesser be fried and buttered, soon after they be taken, as provision not to be kept long for fear of putrefaction. Under the round kinds are commonly comprehended lumps [lump-fish] an ugly fish to sight and yet very delicate in eating, if it be kindly dressed; the whiting, the rochet, sea bream, pirle [?] hake, sea trout, gurnard, haddock, cod, herring, pilchard, sprat, and such like. . . . . Under this kind also are all the great fish contained, as the seal, the dolphin, the porpoise, the thirlpool [? thresher] whale, and whatsoever is round of body, be it never so great and huge. Of the long sort are congers, eels, garefish [garfish, or sea-pike] and such other of that form. Of the legged kind we have not many, neither have I seen any more of this sort than the polypus called in English the lobster, crayfish or crevis, and the crab. . . . . As touching the shelly sort, we have plenty of oysters, whose value from old time for their sweetness was not unknown in Rome. . . . . and these we have in like manner of divers qualities, and no less variety also of our muskles and cockles. We have in like sort no small store of great whelks, scallops and periwinkles, and such of them brought far into the land from the seacoast in the several seasons. Albeit our oysters are generally forborne in the four hot months of the year, i.e. May, June, July and August, which are void of the letter R, &c. (*Harri.*) *Fish in the Thames:* What should I speak of the fat and sweet salmons daily taken in this stream, and that in such plenty (after the time of the smelt be passed) as no river in Europe is able to exceed it. What store also of barbels, trouts, chevins [chub], perches, smelts, breams, roaches, daces, gudgeons, flounders, shrimps, &c., are commonly to be had therein, I refer me to them that know by experience better than I, by reason of

their daily trade of fishing in the same. . . . . Only in carps it seemeth to be scant, sith it is not long since that kind of fish was brought over into England, and but too late to speak of into this stream, by the violent rage of sundry land floods that brake open the heads and dams of divers gentlemen's ponds. (*Harri.*) *Freshwater Fish*: Besides the salmons, which are not to be taken from the midst [middle] of September to the midst of November, and are very plentiful in our great rivers, as their young store are not to be touched from mid-April unto midsummer, we have the trout, barbel, graile powt [grayling], chevin [chub], pike, gudgeon, smelt, perch, menan [minnow], shrimps, crevises [Fr. crevisse, the cray-fish], lampreys, and such like, whose preservation is provided for by very sharp laws. . . . . I might here make report how the pike, carp, and some other of our river fishes are sold by inches of clean fish, from the eyes or gills to the crotch of the tails, but it is needless; also how the pike, as he ageth, receiveth divers names, as from a fry to a gilthead, from a gilthead to a pod, from a pod to a jack, from a jack to a pickerell, from a pickerell to a pike, and last of all to a luce; also that a salmon is the first year a gravellin and commonly as big as a herring, the second a salmonpeel, the third a pug, the fourth a salmon. (*Harri.*) *River and Pond Fish of Lancashire:* Of these the most remarkable are the salmon, sparling or smelt, and the char, as also eels in the river Irk near Manchester. The rivers abound with great quantities of salmon [see note thereon]. The char is found in Windermere, and nowhere else that I know of except in Coniston-mere. When potted, 'tis most delicious meat: of these, great quantities are yearly sent to London from Kendal and Lancashire. Windermere is in several places a great depth, and produces many kinds of fish, as the char, salmon, pike, bass, perch, eels, &c. It is a mistake to say the char is peculiar to Windermere, since in Coniston Mere, within five miles, a char much fairer and more serviceable is caught. The trout and grayling may be plentifully had at Buxton, which are generally estimated the best in England. (*C. Leigh.*) In the Accounts the varieties of fish named and their prices warrant a summary here: February 1583, half a mease of herrings [250] 5s. 8d.; March, ditto 12s. 2d.; July 1583, fish at Bolton fair 18d.; March, ditto at Warrington 5s. 5d.; at Preston 7s. 4d.; September 1586, ditto bought at Checker Bent 20d.; October 1589, fish at Wigan, and fresh water trout 2s.; October 1605, a thornback 6d.; a whole skate 2s. 4d.; December 1608 (London), a piece of green fish [the green cod, *Murrhus virens*], a thornback, couple of roach, and sprottes, 14d.; March 1609,

gudgeons 4d.; half a hundred of herrings 18d.; a thornback 6d.; April, half a hundred of herrings 16d.; red herrings 5d.; two plaice 6d.; smelts 6d.; shrimps 1d.; a piece of ling 7d.; May, plaice, flounders, roach and gudgeons, 14d.; mackarel 12d.; March 1610, a salt salmon 6s.; couple of ling 5s.; quarter of skate 8d.; 100 sprottes 11d.; 9 salt eels 3s. 4d.; 300 herrings 9s.; two couple millan fish [meiwell or melwell, a sort of small cod of which stock fish is made] 4s.; three codfish 2s.; April 1610, a ling fish 2s.; two bream and a pike 18d.; 100 sparlings 14d.; June 1612, a thornback 12d.; 12 bream 3s. 4d.; eels, chevons [Fr. chevesnes, chubs], and trout 2s. 4d.; March 1618, a whole skate, 2s. 4d.: August, two skate, two cod, and two flukes, 3s. 8d.; September 1605, flukes, cockles, and other sea fish, 8s. 4d.; a thornback, fluke, plaice and cockles, 4s. 6d.; April 1609, green fish and flounders 8d. Of *salt fish*, in February 1583, three cost 3s. 4d.; March, at Preston, a salt and a fresh salmon, a salt fish [cod] and two salt eels, 2s.; red herrings and 100 sprottes 12d.; February 1586, at Preston, two mease [1000] of white herrings 30s.; three salt salmon 21s.; February 1589, at Preston, 2½ mease white herrings 30s. 10d.; two salt salmon 14s.; four salt eels 2s. 4d.; half a cade [i.e. 500] sprotts 2s.; March 1602, a salt fish 14d.; half a salt salmon 18d.; February 1603, at Preston, a barrel of herrings 20s.; March 1606, at Preston, half a barrel of herrings 10s. 6d.; one mease [500] herrings 10s.; January 1610, carriage of a load of salt fish from Hoole to Gawthorpe 3s.; March 1612, three great salt lings 5s. 6d.; a couple of ling 3s. 4d.

Fishing, Fishers. Of the deep sea fisheries, those for cod on the east coast of Scotland and for herring on both east and west coasts of England, were formerly the most important and productive. Leaving these especially to be described under the notes on these fish, we take the following passage from a writer of the period: — On the north-west seas of England, over against Carlisle, about Wirkentown, is good fishing for herrings from Bartholomew tide [August 24th] till fourteen days after Michaelmas [October 11th]. . . . . On the coast of Lancashire from Easter to midsummer for cod and hakes [another fish of the cod genus]; betwixt Wales and Ireland from Whitsuntide until St. James's tide [July 25th] for cod and ling. (*The Trade's Increase*, London 1615.) Both sea fishermen, from Hoole, and anglers for freshwater fish in the neighbouring streams and pools, brought their fish for sale to Smithils and to Gawthorpe. Sometimes they were hired to fish and paid by the day. In March 1585 two fishers were paid for fishing two days 12d., or 3d. each per diem. But two who fished two

days at Lostock only received 8d. In March 1587 a man for fishing two days had 3d. April 1589, two men fishing each four days in a marlpit at Hoole received 5s. 4d. April 1591, two men fishing five days 3s. September 1605, to a fisher for fresh fish 6d. October, to a fisher for one thornback 6d. and fresh fish 3d. For other entries see notes on the various fish by name; also the Index.

Fishmongers. The fishmongers' company, one of the twelve livery corporations of London, were at first two companies, stockfish-mongers and saltfish-mongers. Their first extant charter is a patent in French, of July, 37th Edward III. (1364). But they were one of the earliest metropolitan gilds, existing temp. Henry II. The charter of 28th Henry VIII. (1536) unites the fishmongers and stockfish-mongers into one company or body. They had charters in the reigns of Mary and Elizabeth, and that by which they are now governed was given 1st James I. (1604). Their bye-laws they received in 1658. (*Herbert*, who gives much curious information as to fish and fisheries, and the legislation respecting them in earlier times.)

Flails. October 1600, white leather to be lacing for flails 3d. Lacing seems here to mean binding, being the leather hinges that connect the flail blade to the handle or stale. To lace, in various dialects, means to beat; hence the phrase, "I'll lace thy jacket." It also meant to tie, to bind, and is here used in that sense, the word being Anglo-Norman.

Flannel. (Fr. *Flanelle*, Welsh *gwlanen*, from *gwlan* wool.) Originally this soft woollen cloth was not distinguished by any particular name, though from its nap it may have been included under the finer kinds of frize. In the reign of Henry VIII. we find flannel among the woollen cloths of Wales, and the name is evidently of Welsh origin. A statute of the 34-5th of that king, cap. 11, regulates the weight, length and breadth of Welsh frizes and cottons [woollen cloth so named] made in the counties of Caermarthen, Cardigan and Pembroke; and flannels were doubtless included. It is not improbable that the statute 8 Eliz. cap. 7, "An act touching drapers, cottoners and frizers of Shrewsbury," to restrain the buying and selling at Shrewsbury of a species of woollen goods called "Welsh cloth" to the freemen of an incorporated company there, related to flannels. The first notice of this fabric by name occurs in the privy purse expenses of Elizabeth of York, queen of Henry VII. In February 1503, four yards of flanell — (a Welsh-looking word) — were bought for my lady Kateryn the king's daughter, at 12d. the yard. In Shakspere's time the name had come to be applied derisively to a Welshman; as Falstaff, in the *Merry Wives*, says,

"I am dejected; I am not able to answer the Welsh *flannel*" — i.e. Sir Hugh Evans, the parson. In the same scene he also asks, "Shall I have a coxcomb of *frize?*" In the Accounts, in July 1621, twelve yards of fine flannel (at 10d.) cost 10s.

Flaskets. March 1603, to the cooper for making two flasketts, &c., 4d. a day. This was the name for a shallow washing tub, and also for a clothes basket.

Flax. Garden flax (*linum sativum*) is sown in the spring; it flowreth in June and July. After it is cut down (as Pliny saith) the stalks are put into the water, subject to the heat of the sun, and some weight laid on them, to be steeped therein. The looseness of the rind is a sign when it is well steeped; then it is taken up and dried in the sun, and after used as most housewives can tell better than myself. (*Ger.*) The same writer describes the medicinal virtues of the flax-seed (linseed) and especially in poultices, and for this last purpose linseed meal is extensively used to this day. The flax-seed was first sown in England in 1533. For many ages the core was separated from the flax or bark of the plant by the hand. A mallet was next used; but the old methods of breaking and scutching flax yielded to a water mill invented in Scotland about 1750. (*Haydn.*) Flax, we may be assured, was grown on most farms, since the 24th Henry VIII. cap. 4 [1532] obliges every person occupying sixty acres to sow one rood with flax or hempseed; and by the 5th Elizabeth cap. 5 [1563] one acre in sixty was directed to be sown with hemp or flax seed [which however was repealed by 35th Elizabeth cap. 7, 1593.] It appears from the preamble to the first of these acts that its principal object was to give employment to the poor in spinning and weaving. The preamble, noticing "the great number of idle people daily increasing throughout this realm," attributes it to large imports of foreign manufactures, particularly "linen cloth of divers sorts," made in foreign countries which are enriched thereby; while our people, for lack of making it themselves, being compelled to buy all or most of the linen cloth consumed in England, that money is carried out of England. And "the people of this realm, as well men as women, who should and might be set on work, by exercising of like policy and crafts, of spinning, weaving and making of linen cloth, live now in idleness and *ociositie*, to the high displeasure of Almighty God, great diminution of the king's people, and extreme ruin, decay and impoverishment of this realm." (*Eden.*) *Wade* says the attempt to grow flax was unsuccessful. — Our English housewife must be skilful in making of all sorts of linen cloth, whether it be of

hemp or flax. (*Mark.*) This writer, in his *English Housewife*, gives ample directions for selecting the soil for the culture of hemp or flax, for the sowing and weeding of the latter, for pulling it up by the roots in July, a little after Mary St. Maudlin's day [July 22]. When pulled, some leave it to ripen on the ground where it grew; but this, he says, is a vile and naughty way of ripening, making the flax black, rough, and often rotten. After withering a week or more, to ripen the seed, you must take ripple-combs and ripple your flax over, which is the beating or breaking off from the stalks the round bells or bobs which contain the seed (which preserve dry for the next spring, when it should be threshed), and when your flax or line is rippled, send it to the water. The best is a running stream, the worst the standing pit. The flax tied up in baits is to be laid in the water, weighed down with great stones, gravel, &c., and it will shed the leaf in three nights. Then every bait or bundle is to be washed separately and rubbed clean, leaving not a leaf upon it nor any filth within it; and then, set upright, it should be dried in the sun; if the weather be bad, in a kiln. The next operation, when it is dry as tinder, is to break it in a brake of wood, and so to beat out the dry bun or hecks of the flax from the rind which covers it. Next you shall swingle it upon a swingle-tree-block about four feet above the ground, set upon a strong stock, as you may see in any housewife's house whatever; and with a piece of wood called the swingle-tree dagger, made in the shape and proportion of an old dagger, with a reasonable blunt edge, you shall beat out all the loose buns and shivers that hang in the flax, and then striking a twist or fold in the midst, which is ever the thickest part of the strike (as the bait is now called) lay them by till you have swingled all; thereby not only beating out the hard bun, but also opening and softening the tear, whereby it is prepared and made ready for market. The refuse stuff after once swingling, being threshed with flails, are called swingle-tree hurds [hards], and these, being a little towed [teased] again in a pair of wool cards, will make a coarse harding [harden or harn, coarse linen]. Once swingling is sufficient for the market or for ordinary sale; but for cloth, swingle your flax over a second time; this shall break and divide the rind, and prepare it for the heckle, and the hurds this second time beaten off will make a good flax harding, better than the former. Then take the strikes, and, dividing them into dozens and half dozens, make them up into great thick rolls, and, spitting them on long hooks, set them in the corner of some chimney till they be dried exceedingly. Then putting as many into a round trough as may be therein, with beetles beat

them, till they handle both without and within as soft and pleasant as may be. Then bring them first to a coarse heckle, open and wide-toothed, and next to a finer and straighter heckle. Holding the strike stiff in your hand, break it very well upon that heckle. The hurds from the coarse heckle you shall save to make fine hurden cloth of, and those from the second heckle to make fine middling cloth of, and the tear itself for the best linen. Other directions follow, for converting flax of various fineness into the different qualities of linen cloth, which will be found under the note, Cloth, Linen or Flaxen. Such were the culture of flax and domestic manufacture of linen in Elizabethan days, of which examples are given in the Accounts. January 1597, flax was bought for Sir Richard Shuttleworth's shirts, 20s. November 1601, one stone of flax for the house use at Gawthorpe, 6s. 8d. September 1610, one stone three pounds 13s. 6d. July 1611, two stone 12s. March 1612, ditto 11s. 6d. March 1618, one stone 9s. 6d. As for operations in the culture and manufacture of flax, in June 1792, 7d. was paid for weeding the flax growing at Hoole, which was the chief locality of that grown for the use of the family. September 1584, to Richard Riding's wife for spinning flax at Hoole 2s. August 1589, to fifteen women who pulled flax a day at Hoole, for their tabling 4s. 3d., for table ale 4d. July 1590, for pulling and rippling my lady's flax at Hoole [probably on land part of her dower as the widow of Robert Barton] 2s. 6d. September, for singling and breaking of hemp and flax at Hoole, thirty-two persons upon their own table, 10s. 8d. July 1591, pulling flax 2s. 6d.; five loads of turf at Hoole to dight [dress or dry] flax at Hoole, 2s. 1d. October, dighting the tithe hemp and flax at Hoole 16s. 4d. July 1592, rippling and pulling flax at Hoole 2s. 6d. November 1594, to John Moss' wife for ditto 20d. October 1595, breaking and swingling hemp and flax 27 days (at 4d.) 9s.; drying the hemp and flax three days 15d.; five loads of turf to dry it 2s. 6d.; pulling and rippling the hemp and flax of my mistress at Hoole, laying in the water, washing it and tenting it, until it came into the house, 3s. April 1597, breaking and swingling all the hemp and flax at Hoole, to seven women at 4d. a day on their own table, and for turf to dry it, 2s. 8d. November 1598, for pulling hemp and flax at Hoole, and rippling and watering it, 3s.; for breaking it and all the tithe there 5s.; for turf to dry it 12d. November 1604, drying, breaking and swingling of the tithe hemp and flax at Hoole this year and the last, 7s. 6d. January 1606, ditto this year 9s.

Fleetwood, Mr. Perhaps Thomas Fleetwood Esq. of Penwortham, father of Sir Richard Fleetwood, Bart. In one entry he is styled "Mr.

Fleetwode of the Pille." The Shuttleworths paid him a yearly chief rent of 2s. 7d. issuing out of land in Tingreave. In March 1591 he sent a present of fish to "my lady," and in March 1592 12d. was given to Mr. Fletwode's man of the Pille, who brought from his master a piece of konger [conger eel] to the Smithils.

Fleetwood, Sir Richard. Son of the above, created a Baronet in June 1611. He afterwards left Lancashire and resided at Colwick Abbey, Staffordshire. In September 1617 a pottle of sack [two quarts of white wine] costing 2s. was given to or provided for him, probably while on a visit at Gawthorpe.

Fleme. A river or stream; also a large trench cut for draining. *Jacob* gives it as a name for mill-race. In an old MS. is the couplet —

To fleme Jordon and to Bedlem,
And to the borough of Jerusalem.

In the Accounts, in October 1604, for paving three rouds between the milne bridge and the fleme bridge 6d. Here it was probably a mill-race.

Flocks. Woollen flocks were used for the stuffing of saddles. In April 1590, 1 lb. to mend three load saddles cost 6d. August 1596, 2 lb. glue and $2\frac{1}{2}$ lb. flocks to the sumpter saddle, cost 2s. 3d.

Flooks or Flounders. (*Platessa flesus.*) The Greeks prized soles, flounders, brill and plaice, for their nourishing and light flesh. "As flat as a flounder" is a Yorkshire simile. The plaice, dabs of several varieties, and flooks or flukes, are amongst the British varieties of the flounder. See Fish.

Flour. This word does not occur in the Accounts during a period of twenty-seven years, its first use being in April 1609, when half a peck and quartern of wheat floure (at Islington) cost 14d. It may be that this London name had not reached so far north as Lancashire, where the same thing is described as wheat meal.

Flowers. From the reign of Henry VII. to that of Elizabeth, our present common flowers were for the most part introduced into England. Among the flowers and plants, the period of whose introduction into our gardens has been traced, are the following, derived from *Haydn* —

Auricula, Switzerland	1567	Geranium, Flanders	1534
Bay, sweet, Italy	before 1548	Gillyflower, do.	1567
Chaste tree, Sicily	before 1570	Hyssop, South Europe	before 1548
Christ's thorn, Africa	before 1596	Jasmine, Circassia	before 1548
Carnation, Flanders	1567	Laburnum, Hungary	1576

Laurestine, South Europe ...before 1596
Lavender, do. ...before 1568
Mignonette, Italy 1528
Mock orange, S. Europe.....before 1596
Nettle tree, do. .....before 1596
Oleander, red, do. .....before 1596
Pink, Italy..... 1567
Ranunculus, Alps 1528
Roses, Netherlands 1522
Rose, the damask, S. Europe, about 1543
Rosemary, South Europe..... 1548
Savin, do. .....before 1584
Sweet-bay, do. .....before 1548
Tamarisk plant, Germany..... 1560
Tulip, Vienna..:..... 1578

Some well known plants and flowers, not introduced till after the 16th century.

Camellia, China..... 1811
Creeper, Virginian..... 1603
Dahlia, China 1803
Foxglove, Canaries 1698
Heaths, Cape..... .....1774 to 1803
Honeysuckle, trumpet 1656
Laurel, Portugal..... .....before 1713
Magnolia, North America 1688
Passion flower, Brazil 1692
Rose, China, Japan, moss, 1724 to 1793
Sage, African and Mexican, 1724 to 1731
Snowdrop, Carolina 1756
Tea-tree, China.....about 1768
Weeping willow .....before 1692

Lawson, in his *Country Housewife's Garden* (London, 6th ed. 1684), says it is meet we have two gardens, a garden for flowers or a summer garden, and one for herbs or a kitchen garden. Amongst the flowers he names as then desirable are daisies, daffadowndillies, flower de luce, hollyhock, July- or gilly-flowers, and clove-gillyflowers, which he says flower in July, are called clove from their scent, and he holds them the king of flowers except the rose; he has them [in Yorkshire] of nine or ten colours, some of them as big as roses; nay, he thinks them of all flowers (save the damask rose) the most pleasant to sight and smell. July flowers of the wall, or wall July flowers, or bee-flowers, or winter July flowers (because growing in walls, even in winter, and good for bees). Lavender-spike, good for bees and the most comfortable for smelling except roses. Lilies, white and red; marigolds: the double marigold, being as big as a little rose, is good for show. French poppy, stock gilly-flowers, Go-to-bed-at-noon, pansy or heartsease, peony, violet, &c. In all your gardens, banks and seats of camomile, penny-royal, daisies and violets, are seemly and comfortable. What more delightsome than an infinite variety of sweet-smelling flowers, decking with sundry colours the green mantle of the earth, the universal mother of us all; so by them bespotted, so dyed, that all the world cannot sample them; and wherein it is more fit to admire the Dyer, than imitate His workmanship, colouring not only the earth, but decking the air, and sweetening every breath and spirit. The rose —red, damask, velvet, and double double Provence; the sweet musk-rose, double and single; the double and single white rose; the fair and sweet-scenting woodbine, double, single and double

double; purple cowslips, double, and double double cowslips; primrose, double and single; the violet, nothing behind the best for smelling sweetly. A thousand more will provoke your content. *(Lawson.)* Favourite flowers were put in pots, and in the Accounts September 1617, 6d. was paid for flower pots.

Fodder. A weight, usually about 2,400 lb.; though *B. Dic.*, deriving the word of *fuder*, German [foder, Anglo-Saxon], a burden, states it to be 19½ cwt.; according to the Book of Rates, 2,600 lb.; at the mines 2,250 lb., and amongst the plumbers in London 1,956 lb. *Ray* says it is eight pigs or 1,600 lb. *Halli.* states it at 19 cwt. *Post.* says the ton avoirdupois is 20 cwt. of all things, save lead, of which only 19½ cwt. [2,184 lb.] go to the ton or fodder. So that fodder is a name for the short ton of lead. In September 1601, 4 fodder one stone 6 lb. of lead cost £7 17s. the fodder.

Fogg, Lawrence. The carrier between Lancashire and London. In May 1587, 12d. was paid him for the carriage of six puddings to London, weighing 16 lb. August 1591, £8 was sent by him to buy spices in London.

Food of Rich and Poor. There are three cankers, which in process of time will eat up the whole commonwealth, if speedy reformation be not had; namely, dainty fare, gorgeous buildings, and sumptuous apparel. . . . . Who is sicklier than they that fare deliciously every day? Who is corrupter? Who looketh worse? Who is weaker or feebler than they? Who hath more filthy choler, phlegm and putrifaction (together with gross humours) than they? And, to be brief, who dieth sooner than they? Do we not see that the poor man that eateth brown bread (whereof some is made of rye, barley, peason, beans, oats, and such other gross grains), and drinketh small drink, yea, sometimes water, feedeth upon milk, butter, and cheese, — do we not see such a one healthfuller, stronger, fairer-complexioned, and longer living, than the other that fare daintily every day? (*Stubbes.*)

Forcet, or Forsett. This village, vulg. Fosset, is so called from the ancient *fossata*, or ditching of encampment, which surrounded it. (*Finchale.*) To the account of this place, formerly a manor belonging to the Shuttleworths, given in Appendix I. (p. 330) the following additions may be made: It is about eight miles from Richmond, Yorkshire; and is now, apart from the mansion of Mr. Mitchel, its park and the little church, a mere hamlet. The writer visited the place in the spring of 1856, and an examination of the registers, by the kind permission of the

venerable incumbent, gave the following entries: — "Mrs. Ann Vnderhill was buried ye 28th of May 1637. [She died on the 12th, so that the interment was sixteen days after death.] Nicholas Shuttleworth Esq. was buried ye 24th day of November, in Forcet church, 1666 [four days after death]; James Shuttleworth Esq. of Forcet was buried here July 7th, 1773 [nine days after death]. Whitaker in his *Richm.* has merely copied the monumental inscriptions in the church to these three members of the family. That of Mrs. Underhill, widow of Thomas Shuttleworth, is engraved on a brass plate (2 feet by 18 inches) affixed to the said wall, between the two windows nearest the east or choir end of the church. This plate is ornamented with several figures, one typifying labour; another beneath it; another of a female with a spade: at the foot a lady recumbent, her hands joined in prayer. Over this brass is a mural tablet to Nicholas Shuttleworth, ornamented above with the family arms. Over this, strange to say, still remains his hatchment, placed in November 1666, quartering the arms of Shuttleworth and Barton, with the motto, "In cœlo quies." In the next bay westward is the monument to James Shuttleworth, a circular tablet or medallion for the inscription, with architectural festoons draped around it. On a small oval shield below the monumental tablet, are the armorial bearings quarterly, 1st Shuttleworth; 2nd Barton; 3rd, a bend charged with three swans, between three pellets, for Clarke; and 4th, a bull passant, and on a chief three bezants, for Cole. Over this monument remains the hatchment, placed in 1773, at the funeral of James Shuttleworth, blazoning the family arms. These three monuments show that from 1637 to 1773 the manor of Forcet was a possession of the Shuttleworths. In the Accounts are various entries, commencing with 1587, showing journeys thither from Smithills and subsequently from Gawthorpe. The bailiff of the Shuttleworths there up to 1591 was Nicholas Furbanke, and in the September of that year is an entry of charges laid out in the suit against him (including copies of his answer to the bill) 3s. He was doubtless guilty of some malversation, for in January 1592 we find Henry Wilkinson, bailiff of Forcet, and receiving 40s. upon account to lay out touching the solicitation of the suit of the division of Forcet. Again, July 1592, he received £5 8s. 6d., for charges of his master's suit at York, concerning the division of the manor of Forcet, as allowed for his own charges when he prosecuted the same, as by his bill. He also had 20s. to give to Mr. Cuthbert Peper, for his counsel in Sir Richard's cases. Wilkinson had also a gift of 10s., by appointment of Sir Richard Shuttleworth, for

taking pains in his suits concerning the division of the manor of Forcet. January 1591 the charge for a court [leet] dinner at Forcet was 7s. December 1612, 28s. was paid to Sir Thomas Dawnay, sheriff of Yorkshire, for certain arrearages due to the king for Forcet. In June 1620, was sent to Mrs. Elizabeth Shuttleworth [the youngest child of Thomas and Anne Shuttleworth, afterwards Lady Whitfield] at Forcet, in part payment of money due to her £6 13s. 4d. [10 marks.] The entries of payment over, by the bailiff of Forcet, of the rents due from the freeholders, the tenants-at-will and for years, &c., and also of free rent tithe on corn, big tithes, &c. are numerous. [See Index.] In 1605 the half-year's rents due at Martinmas were £131 8s. 4d. In 1591, Mr. Barker, vicar of Forcet, paid a half-year's rent for his barn and part of his garden due at Whitsunday 2s. 6d.; the lord's rent of a butcher's shop was 6d.; forty-one tenants paid in lieu of a day's boon-mowing 4d. each, or 13s. 8d. £8 6s. 8d. was paid in 1591 for distresses taken at Forcet by Sir H. Constable and Sir Richard Malivern (probably successive sheriffs of Yorkshire) for the debt of Mr. Wyghell, some time owner of the said lordship. Amongst places in or connected with the manor of Forcet, appear to have been Brettanby, Stanwick, Layton, Gronton closes, &c.

Formby. A chapelry in the parish of Walton, eight miles west of Ormskirk. Being on the coast (the site of an old Danish settlement) it seems to have been a fishing village; and in February 1596, 2s. 3d. was spent by Richard Stones and three horses, when he went [from Smithills] to fetch two barrels of herrings at Formby, being two days and two nights away.

Fosse the, Lincoln. Two entries in the Accounts are curious. September 1619, Padiham, $1\frac{1}{2}$ fifteenth for maimed soldiers and the Fosse bridge, Lincoln; the constable of Ightenhill, a gald towards scouring of the Fosse about Lincoln, 3d. There must have been a general order of council for a rate throughout the kingdom for this purpose; otherwise country townships in Lancashire would not have been called upon to contribute to cleansing the Fosse at Lincoln.

Fox. Fox-hunting has ever been a favourite sport in England. The Anglo-Saxon boys were much delighted with unearthing foxes; and our ancestors were out whole nights with nets and dogs, fox-hunting. The fox was formerly hunted with a dog called the gaze-hound; with a kind of harrier, terriers, and also coursed with greyhounds. (*Fosb.*) For the hunting of the fox or the badger, they are chases of a great deal less use or

cunning than any of the former (stag, deer, hare, &c.), because they are of much hotter scent, as being entitled stinking and not sweet scents; and indeed very few dogs but will hunt them with all eagerness; therefore I will not stand much upon them, but advise you to respect well their haunts and coverts, which commonly be in woods and bushy places, and to take knowledge of their earths and kennels, and as near as you can to stop up these, and keep them out that fling forth, that they may the sooner be brought to their destruction. The chase is profitable and pleasant for the time, insomuch that there are not so many difficulties, but a continuing sport. (*Mark.*) Stop up his earth the night before you intend to hunt, about midnight, for then he goes out to prey; and this must be done by laying two white sticks across his way, which will make him imagine it to be some gin or trap laid for him; or else they may be stopped up close with black thorns and earth together. January, February and March are the best seasons to find his earthing, to see the hounds hunt, and to sell his skin to best advantage. (*Dic. Rus.*) In September 1617, at Gawthorpe, 18d. was given for a fox.

Foyne House. Perhaps a granary or store-house; foyne meaning a heap or abundance. In September 1616, a man receives on account for the walling of the foyne-house at three times, £13. In the margin, the place is called "twyne house," which may mean a long building such as is now termed a ropery or rope-walk.

France, Mr. A bell-founder at Wigan, who, in September 1610, received 10s., the residue for the bell [? for Padiham church.]

Fringe. Winckelman says that fringes, different from solid borders, denote barbarous nations. Fringes were of various kinds and materials; for cushions, coach linings, curtains, draperies, apparel, &c. In the wardrobe of Edward IV. in 1480, were of silk fringe 10 lb. 10 oz.; of silk and gold fringe, 2 lb. 5 oz.; and fringe of Venice gold 11½ oz. In November 1502, a bedmaker of London was paid 6s. for 4½ lb. (at 16d.) of white fringe or thread for the curtains of a bed. (*Eliz. York.*) In December 1537, the fringe for an embroidered cushion cost 2s. 8d. (*Mark.*) In the Accounts September 1610, 1½ oz. and half a quarter [of an ounce] of silk fringe (2s. 8d. oz.) for the caroche recently bought, cost 4s. 4d.

Frize, Frise, or Friese. (*Frize*, French.) A coarse, nappy cloth, perhaps so called because first made or worn by the people of Friesland. (*B. Dic.*) It is not easy to fix a date for the origin of the manufacture of frizes in England; but as in all manufactures the coarsest fabrics are those

first produced, and broad cloth was esteemed the perfection of the woollen manufacture, we may fairly include frizes amongst the woollen cloths made in England as early as 1224, when a statute was passed (9th Henry III. cap. 25) requiring that dyed cloths, russets and haberjects [russet, coarse dingy brown cloth; haberject, coarse cloth of mixed colour] should be of one uniform breadth, viz. two yards within the lists. In various works "rugs and frises" are stated to be amongst the earlier woollen fabrics of English as they were of Manchester manufacture. In 1376, by statute, no subsidy or aulnage was to be paid on frize ware, either made in Ireland, or in England, of Irish wool brought into England, because not containing length and breadth like ray cloths, &c. *Fuller* speaks of frize as a coarse kind of cloth, manufactured in Wales, "than which none warmer to be worn in winter, and the finest sort thereof very fashionable and genteel. Prince Henry had a frize suit," &c. He adds: "It will daily grow more into use, especially since the gentry of the land, being generally much impoverished, abate much of their gallantry." It is clear there were both coarse and fine frize, and it is the former that is brought in contrast with the richer garments, in the lines written on the marriage of Charles Brandon with the Queen Dowager of France —

To Mary. Cloth of gold, do not despise
To match thyself to cloth of frise.
To Charles. Cloth of frise, be not too bold,
Though thou art match to cloth of gold.

In a Scottish inventory of 1539, the two seem blended, "Ane goon of freis cloth of gold" (a gown of frise cloth of gold). In 1502 a yard of frize cost 6d. (*Eliz. York.*) In 1530 one of the king's falconers was provided with two coats of frize and two doublets of fustian, costing with making 20s. 4d. (*Henry VIII.*) In the Accounts, November 1598, $4\frac{3}{4}$ yards of garc fryce (? gray frize) to be jerkins to the boys cost 9s. 2d.; October 1604, 2 yards frize in Burnley, to the boy Shuttleworth a jerkin, 2s. 2d.; December 1609, 4 yards for Dembie's coat 5s. 8d.; October 1611, $1\frac{1}{2}$ yard and half quarter for a jerkin 4s. 6d.; January 1613, $2\frac{1}{4}$ yards (at 3s.) for a jerkin to Mr. Barton 7s.; October 1617, 12 yards for cradle blankets (22d.) 22s.; December, 3 yards Indico [blue] frize 11s.; March 1621, 3 yards for a jerkin for my master [Colonel Richard Shuttleworth] 9s.; October, 5 yards of yard-broad frize (at 3s 2d.), 25s. 10d.

Frosting Horses. January 1585, frosting of horses 4d.; December 1592, frosting two horses 3d.; January 1599, frosting a horse 1d.;

February 1619, frosting the horses 4d. This was done, as now, by rasping or sharping the shoes and hoofs.

Fruit, &c. Exotic fruits and flowers of various kinds, previously unknown in England, were brought thither in the reigns of Henry VII. and VIII. and of Mary and Elizabeth, between the years 1500 and 1578. Among others of less note were musk melons, plum trees, and currant plants of sundry sorts, the musk and damask roses, tulips, &c.; also saffron, woad and other drugs for dyeing; but these last (according to Hackluyt and Lord Kames) were attempted to be cultivated without success. The following are among the fruits whose introduction into England has been traced: —

Almond tree, Barbary	1548	Mulberry, Italy—	1520
Apples, Syria	1522	Ditto white, China	about 1596
Apricots, Epirus	1540	Nectarine, Persia	1562
Cherries, finest, Flanders	1540	Oranges	1595
Cornelian cherry, Austria	1596	Peaches, Persia	1562
Currants, Zante	1533	Pineapple, Brazil	1568
Figtree, South Europe	before 1548	Pippins, Netherlands	1525
Gooseberries, Flanders	before 1540	Plums, Italy	1522
Grapes, Portugal	1528	Ditto Date, Barbary	1596
Lemons, Spain	1554	Pomegranate, Spain	before 1548
Limes, Portugal	1554	Quince, Austria	1573
Mock orange, S. Europe	before 1596	Strawberry, Flanders	1530

Some fruits, now common, were not known during the period (1582-1621) included in these Accounts. Amongst them the red mulberry (1629) the olive (1730), raspberry (1696) and the black walnut (1629). — *Haydn.* In the advice given in the old book, "A gode boke of Kervyng and Norture," the following fruits are named: —

> Good sone [see] that thou have in all maner seasons,
> Butter, ches, applis, plombis, grapes, dates, figgis and raysons.
> * * * * *
> Serve ffastinge butter, plumbes, damysonys, chereis,
> Grapys, youre master to please.
> After metis, peris, nottes, strawberis, hurtilberes[1] and hard chese,
> Also blanderells[2] pipyns, careawey in comfit, his stomake to ease.
> After soper, rosted aplis, peris, blanchyd powder with hard chese.

And even as it fareth with our gardens, so doth it with our orchards, which were never furnished with so good fruit, nor with such variety, as at

[1] *Heort-berian*, Anglo-Saxon, heart-berries; hurtle, whortle, or bilberrie.

[2] *Blaunderelle*, French, a kind of apple.

present. For beside that we have most delicate apples, plums, pears, walnuts, filberts, &c., and those of sundry sorts, planted within forty years past, on comparison of which most of the old trees are nothing worth; so have we no less store of strange fruit, as abricotes, almonds, peaches, figs, corn-trees [currant-trees] in noblemen's orchards. I have seen capers, oranges and lemons, and heard of wild olives growing here, beside other strange trees, brought from far, whose names I know not. . . . . We have in like sort such workmen as are not only excellent in graffing the natural fruits, but also in their artificial mixtures, whereby one tree bringeth forth sundry fruits, and one and the same fruit of divers colours and tastes; dallying, as it were, with Nature and her course, as if her whole tide were perfectly known unto them. (*Harri.*) Fruit trees most common and meetest for our northern countries [i.e. parts, counties] are apples, pears, cherries, filbirds red and white, plums, damsons, bullies [bullace] for we meddle not with apricocks nor peaches, nor scarcely with quinces, which will not like in our cold parts, unless they be helped with some reflection of the sun, or other like means; nor with bushes bearing berries, as barberries, gooseberries or grosers [? French, groseilles], raspberries, and such like; though the barberry be wholesome and the tree may be made great. In countries nearer approaching the zodiac, the sun's habitation, they have better (and sooner ripe) fruit than we that dwell in these frozen parts. This provoketh most of our great arborists to plant apricocks, cherries and peaches by a wall; and with tacks and other means to spread them upon and fasten them to a wall, to have the benefit of the immoderate reflex of the sun; which is commendable for the having of fair, good and soon ripe fruit. But it is more hurtful to a tree, as not suffering him to live the tenth part of his age. . . . . What other thing is a vineyard in those countries where vines do thrive, than a large orchard of trees bearing fruit? Or what difference is there in the juice of the grape and our cyder and perry, but the goodness of the soil and clime where they grow? which maketh the one more ripe, and so more pleasant, than the other . . . . . Your filbert, plums, damsons, bulless, and such like trees should be utterly removed from the plain [? plane] soil of your orchard into your fence; for they can abide the blast of Æolus. Cherries and plums being ripe in the hot time of summer, and the rest standing longer, are not so soon shaken as your better fruit; neither, if they suffer loss, is your loss so great. Let your apples, pears and quinces possess the soil of your orchard, unless you be specially affected to some of your other kinds, and of them let your great

trees of growth stand further from the sun, and your quinces at the south side or end, and your apples in the middle : so shall none be any hindrance to his fellows. The warden-tree and winter-pear will challenge the pre-eminence for stature. Of your apple-trees, a good pippin will grow large, and a costard [a large apple] tree : stead them on the north side of your other apples.... I have apple-trees standing in my little orchard, which I have known these forty years, whose age before that time I cannot learn, though I have inquired of divers aged men of 80 years and upwards. Yet I assure myself they are not come to their growth by more than two parts or three ; which I discern not only by their own growth, but also comparing them with the bulk of other trees. If they be 100 years old, and yet want 200 years of their growth before they leave increasing, then must we needs resolve that these 300 years are but a third part of a tree's life ; because (as all things living besides) trees must be allowed for their increase one-third, another third for their stand, and a third part of time also for their decay ; all which amounts to 900 years..... In France, some other countries, and England, they make great use of cyder and perry. The benefit of your fruit, though but to eat and sell, is much. Conserves and preserves, are ornaments to your feasts, health in your sickness, and a good help to your friend, and to your purse. Your borders on every side hanging and dropping with feberries [gooseberries], raspberries, barberries, currants, and the roots of your trees powdered with strawberries red, white and green, what a pleasure is this! (*Lawson's New Orchard and Garden.*) *Wild Fruit:* Of the wild fruits of England we have seen no connected account, and as to that large class growing on hills and moors, and generally taking the generic name of berries, it is not easy to distinguish them, from the various names given to the same fruit in different parts of the kingdom. Omitting all notice of the nuts, wild apples (wildings, crabs, &c.), wild plums (sloes, bullace, &c.), and of the berries growing on trees and not usually deemed edible (many, indeed, being poisonous), a brief notice of those usually growing on low shrubs or plants, and bearing the name of berries, may have its interest. *Barberry :* The fruit of the *Spina acida* or *Oxyacantha ;* long, slender, red when ripe (in September), and of a sour and sharp taste. The best groweth in desert grounds, woods and the borders of fields, especially about a gentleman's house called Master Monke, in a village called Iver, two miles from Colebrooke, where most of the hedges are nothing else but barberry bushes. They are planted in gardens in most places in England. (*Ger.*) *Bilberry*, called also *Hurtleberry* (*heort*, Anglo-Saxon, heart)

and *Whortleberry*, and in the north *Blaeberry*, *Bullberry*, *Whinberry*, &c. (*Vaccinia.*) *Ger.* mentions several varieties — the black, from the colour of the berries, which are full of a pleasant and sweet juice (staining the mouth and lips black), in which lie divers little thin whitish seeds; the red, from the berries, which are full of juice, rough and astringent in taste, but of so orient and beautiful a purple to limme [paint] withal, that Indian lacca is not to be compared thereto; and the white, also from the colour of the berries. The plants grow plentifully on Hampstead Heath, and the woods adjoining, in Finchley wood by Highgate, also on the Broxen hills, near Beeston Castle, seven miles from Nantwich, &c. The red whortleberry groweth at Crosby Ravenswaith, Westmorland (where also doth grow the white), and in Lancashire also upon Pendle hills the fruit is ripe in June. The juice of the black whortleberries is boiled till it become thick, and is prepared for keeping by adding honey and sugar to it, when the apothecaries call it *rob*, which is preferred in all things before the raw berries. The people in Cheshire eat the black whortles in cream and milk, as in these south parts we eat strawberries. The red whortle, not being of such pleasant taste as the black, is not so much eaten, but it makes the fairest carnation colour in the world. *Marsh whortleberries*, called also *fenberries*, grow on bogs, waterish and fenny places, especially in Cheshire and Staffordshire, where I found them in great plenty. They are like the black whortle in shape, but somewhat longer; sometimes all red, sometimes specked with red spots of a deeper colour, in taste rough and astringent. The juice boiled till it be thick, with sugar added that it may be kept, is far better for all things than the raw berries. (*Ger.*) *Blackberry or Bramble:* (*Rubus*) from *blæce* and *brœmble*, Anglo-Saxon (vulgarly called in the north black-bow-wowers), the fruit, like the mulberry, is first red, when ripe black, in taste between sweet and sour, very soft and full of grains. The bramble groweth in almost every hedge. (*Ger.*) Falstaff says, "If reasons were as plenty as blackberries, I would give no man a reason upon compulsion." Again he speaks of "a micher," a skulking thievish fellow, eating blackberries. In *Troilus and Cressida*, a thing is said to be worth a blackberry — that is worthless. *Cloudberry :* (*Vaccinia nubis*) sometimes called the ground mulberry. This plant groweth naturally upon the tops of two high mountains (among the mossy places), one in Yorkshire called Ingleborough, the other in Lancashire called Pendle, two of the highest mountains in all England, where the clouds are lower than the tops all winter long; whence the people of the country have called them cloud-

berries, found there by a curious gentleman in the knowledge of plants, called Master Hesketh, often remembered. [See *B. Dic.* in voce cloud-berry, for a singular blunder in its signification. Hills often capped with clouds are called Cloud, as in Cheshire, Staffordshire, &c.] The fruit is green at the first, after yellow, and the sides next the sun red when they be ripe (in July); in form almost like a little heart, made as it were of two, but is no more but one; open above and closed together in the bottom; of a harsh and sharp taste, containing three or four little white seeds. (*Ger.*) The *Vaccinia nubis* or cloud-berries are found upon Pendle hill in Lancashire; a fruit of a pleasant taste, and a good antiscorbutic. (*C. Leigh.*) *Cranberry* (*Oxycoccus palustris*, sour-berry of the marsh), supposed from crane-berry, as growing on cranine or bending stalks. It is also called moss-berry or moor-berry, as it grows only on peat bogs or swampy land. The berry when ripe is red and of the size of a small cherry or of the hawthorn berry. It makes a sauce of exquisite flavour, and is also much used in tarts. (*Webster.*) The old English writers do not use the name cranberry, but it is doubtless the same fruit that *Ger.* calls the fenberry or marsh whortleberry, which he says Valerius Cordus named *Oxycoccon*, *Ger.* himself calls *Vaccinia palustris*, and Linnæus *Vaccinium Oxycoccus*. *Heathberry* (*Erica baccifera*): *Ger.* describes two kinds, one broad and the other narrow leafed; the berries of the former being round, soft and red when ripe; and those of the latter small and round, at first green, afterward black, as big as those of the juniper; the juice purple like that of the mulberry. Heath, bearing berries, groweth in the north parts of England, at Crosby Ravenswaithe (Westmorland) and a crag close also in the same country, whence I have received the red-berries by the gift of a learned gentleman, Master James Thwaites. (*Ger.*) *Hindberry* or *Raspberry* (*Rubus Idæus*) one of the brambles, called by *Ger.* the raspis or framboise bush. The fruit in shape and proportion is like that of the bramble; red when ripe, and covered over with a little downiness; the taste not very pleasant. The raspis is planted in gardens; it groweth not wild that I know of, except in the field by a village in Lancashire called Harwood, not far from Blackburn. I have found it among the bushes of a causeway, near a village called Wisterton, where I went to school, two miles from the Nantwich. (*Ger.*) *Knotberry* (*chamæmorus* or dwarf mulberry) is called in the north of England knotberry and knoutberry [? from cnut, in Anglo-Saxon knout; or from the bird knotte]. The fruit is like that of the mulberry, at the first white and bitter, after red, and

somewhat pleasant; it is ripe in the end of August and in September. Knotberries do love open, snowy hills, and mountains; it groweth plentifully upon Ingleborough (among the heath and ling) twelve miles from Lancaster, and thought to be the highest hill in England; upon Stanemoor [Stanedge Moor] between Yorkshire and Westmorland; and upon other wet fells and mountains. (*Ger.*) *Stone-blackberry* (*Rubus saxatilis*) is the small, grape-like fruit of the stone bramble, consisting of two or three grains set together, as those of the common bramble, red when ripe, and of a pleasant taste, but somewhat astringent. The stone-bramble I have found in divers fields in the Isle of Thanet; hard by a village called Birchinton near Queakes house, sometimes Sir Henry Crispe's dwelling place. (*Ger.*) In the Accounts are various entries of gifts and purchases of fruit, which will be found in the Notes and Index under their respective names.

Fugarello. Probably the same with what in the Unton Inventories is called fuger-satten; branched (i.e. figured, embroidered, or sprigged) satin. November 1617, 7 yards (at 4s. 4d.) cost 30s. 4d.

Fullers and Fulling. Wool being dressed with oil before spinning, and with size before weaving, it is necessary to cleanse the cloth from these impurities immediately after weaving; which is done by beating it with wooden mallets in a kind of trough or mill, in soap and water first, afterwards in clear water. Next comes the process of fulling or felting. A large mass of cloth folded into many plies, is put into the fulling-mill, and subjected to the long-continued action of two heavy wooden mallets or stocks; which, besides felting or interlacing the fibres together, thickens the cloth remarkably, but diminishes it both in length and breadth nearly one-half. (*Cyc. Indust.*) In the earliest ages the fuller's art was practised in a rude way (see 2 Kings, xviii. 17; Isaiah vii. 3, and xxxvi. 2; and Malachi iii. 2.) Various earths were used to remove the grease from the cloth, the chief being fuller's earth, the *Argilla fullonica* of *Lin.* Two of the earliest fulling mills in England were erected in Lancashire, at Colne and at Manchester. The former is recorded in the great post mortem inquisition of Henry de Lacy the last Earl of Lincoln (4th Edward II.) in the year 1311, the entry being, "Mol. Folreticum, val. 6s. 8d. per annum" (fulling mill, worth 6s. 8d. yearly.) Dr. Whitaker observes on this, that it proves the manufacture of woollen cloth there at a very early period, and plainly contradicts the general notion that English wool was manufactured in Flanders, till the act of the 10th Edward III. (1336) brought over the Flemish manufacturers. [Here a Lancashire fulling-mill is in existence twenty-

five years before the supposed origin of the manufacture in England; and how long the mill might have been at work before the date of the inquisition must be left uncertain.] The first fulling-mill known to have been erected in the parish of Halifax was in the 17th Edward IV. (1477-78). Of the fulling-mill in Manchester it is clear that it existed thirty years earlier than the record as to that of Colne; for in the inquisition post mortem of the 10th Edward I. (1281-82) it is found by the jury that within the manor was one water-mill [for grinding corn] worth £17 6s. 8d.; one fulling-mill worth 26s. 8d.; and a certain oven, yielding yearly 10s. Thomas Grelle's charter to Manchester in 1301 (twenty years after this inquisition) requires the burgesses to do suit (i.e. grind) at the lord's mill and [bake] at his oven, — these being sokes of the manor; but the charter does not name the fulling-mill, and it was in all probability let to some fuller. It is enumerated amongst the property of the manerial lord, in the great Extent or Survey of the manor, in the 15th Edward II. (1322), under the title "Mills, Fisheries and Ovens." "There is a [corn] mill at Manchester turned by the river Irk, worth £10 [yearly] at which all the burgesses, &c. ought to grind. . . . . And a certain fulling mill by [or upon] the aforesaid river, worth 8s. 4d." Hollingworth in his *Manc.*, probably quoting from this Extent, but differing from it as to the rental, says — "Also a mill for the dyers, upon the same river, valued then at 18s. 4d. per annum." It is next noticed in the Rental of Thomas West, Lord la Warre, in May 1473, amongst various tenements, &c. held "at the will of the lord," at a yearly rent, in these terms: — "*The fulling mill:* Hugh Booth, Geoffrey Needham, and others, hold the fulling mill in the same place [Manchester], and pay yearly £2." So that it had largely increased in yearly value, doubtless from the extension of the woollen manufacture, in and near Manchester. There is one fact, which seems to show that the Flemings, after their immigration, had much to do with the fulling-mill at Manchester; for its ordinary name was the "walke-milne;" *walche* being the Flemish name for a fulling mill. So persistent do we find this name, that a plot of land occupied with a mill on the banks of the Irk, still retains its old name of the Walkers' Croft [i.e. the fullers' field or ground] and in the earlier Manchester Directories, the fullers were styled "walkers." By an old writer of the 16th century, it is said that after the woollen warp is delivered to the weaver, the housewife hath finished her labour thereon; she can only see that the walker or fuller mill it carefully, and look well to his scouring earth, for fear of beating holes in the cloth, &c. (*Mark.*) In the Accounts the entries are — May 1612, to

the fullers, for dressing of carpets and blankets, 10d.; December 1618, to James Hill, fuller, for fulling and dressing the blue carpets 12d.

Funeral Expenses. To the note on Burial Expenses, p. 456, may be added that the funeral of Francis Earl of Shrewsbury (September 1560) cost £406; that of Sir John Thynne £320; and that of Sir Thomas Gresham, the founder of the Royal Exchange, £800. (*Burgon's Gresham.*)

Furmenty (*Frumentum*). Take wheat strained, that is for to say brosten, and allay it with good sweet milk, boil it and stir it well, and put thereto sugar; colour it with saffron, and for a lord put no broth thereto, but put thereto a few yolks of eyren [eggs] beaten, and stir it well that it quayle noght [curdle not] and when it is sodden, serve it forth. (*Arundel MS. 15th century.*)

Furniture of Houses. The furniture of our houses also exceedeth and is grown in manner even to passing delicacy; and herein I do not speak of the nobility and gentry only, but likewise of the lower sort, in most places of our south country. . . . . In the houses of knights, gentlemen, merchantmen and some other wealthy citizens, it is not geson [rare] to behold generally their great provision of tapistry, Turkey work, pewter, brass, fine linen, and thereto costly cupboards of plate worth £500 or £600, or £1,000, to be deemed by estimation. . . . . There are old men yet dwelling in the village where I remain, which have noted three things to be marvellously altered in England within their sound remembrance; and other three things too much increased. One is, the multitude of chimneys lately erected; . . . . . the second the great (although not general) amendment of lodging; for said they, "our fathers, yea, and we ourselves also, have lain full often upon straw pallets, on rough mats covered only with a sheet, under coverlets made of dayswain or hopharlots (I use their own terms), and a good, round log, under their heads, instead of a bolster or pillow. . . . . Pillows were thought meet only for women in childbed. As for servants, if they had any sheet above them, it was well, for seldom had they any under their bodies, to keep them from the pricking straws that ran oft through the canvas of the pallet." . . . . . The third thing they tell of is the exchange of vessels, as of treen platters into pewter, and wooden spoons into silver or tin. For so common were all sorts of treen stuff in olden time that a man should hardly find four pieces of pewter (of which one was peradventure, a salt) in a good farmer's house. . . . . [Now the farmer has] a fair garnish of pewter on his cupboard, with so much more in odd vessel going about the house, three or four feather beds, so many coverlets and

carpets of tapistrie, a silver salt, a bowl for wine (if not a whole nest) and a dozen of spoons to furnish up the suit. (*Harri.*) For articles of furniture see Notes and Index under their several names.

Fustian. The name is derived, according to some authorities, from Fustan, a place in Spain, to others from Fustat, a town in Egypt, where this coarse twilled cotton fabric was first made. It was worn in England long before its manufacture was introduced into this country. In a poem entitled "The Processe of the Libel of English Policie," published in 1430, fustians are mentioned as an article of export from Spain into Flanders, and of import into Flanders from the Easterlings, Prussia and Germany. This poem has the following lines: —

Fine cloth of Ypre that named is better than ours,
Cloth of Curtrike, fine cloth of all colours,
Much fustian, and also linen cloth.

Amongst imports into Flanders were —

Colleyne threed, Fustian and Canvas
Card, bukeram; of olde time thus it was.

Amongst the fustians imported into England were those called from their place of manufacture Jens, Augsburg and Milan fustians, which Dr. Fuller (writing in 1662) calls their old names; so that the manufacture existed in Saxony and Suabia, as well as in Italy, at an early period. The use of fustians existed in England at a still earlier date. Chaucer (writing between 1370 and 1380) clothes his knight in it —

Of fustian he wered a gipon,

on which *Fuller* remarks that "fustians anciently were creditable wearing in England for persons of the primest quality," and that "they were all foreign commodities." Guicciardini, in his description of the Low Countries in 1560, mentions that fustians were imported into Antwerp from Milan; and from Germany such a quantity as amounted to 600,000 crowns a year. Fustians, he says, were also manfactured in great quantities at Bruges, and also at Ghent. Fustian of the manufacture of Nuremburgh was imported into England in 1601 by the Merchants Adventurers. Venetian fustians were exported by the Society of Merchants Adventurers, from England in 1645, at an export duty of 3d. per piece. As the "Manchester cottons" were woollens, so the "fustians" of Norwich and Scotland were of wool. The Rev. Francis Blomefield, speaking of the rapid advances of Norwich in the woollen manufacture in the reign of Edward III. (about 1336), says — "Soon after this, Norwich, in a very few years, became the

most flourishing city in all England, by means of its great trade in worsteds, fustians, friezes and other woollen manufactures; for now the English wool, being manufactured by English hands, an incredible profit accrued to the people by its passing through and employing so many." In an act passed in 1604, it is stated that "in Norwich, time out of mind, there had been used a certain craft called shearmen, for shearing as well worsteds, stamins and fustians, as also all other woollen cloth." A sumptuary law of James I., passed in Scotland in 1621, enacts that servants "should wear only cloth, fustians, canvas and stuffs of Scotch manufacture,"—doubtless of wool. *Fuller*, in his *Worthies of England* (1662), in a biographical notice of Humphrey Chetham, who was born in 1580, says—

"George, Humphrey and Ralph (Chetham) embarked in the trade for which Manchester had been for some time distinguished, the chief branch of which was the manufacture of cottons. Bolton at that period was no less the market for *fustians*, which were brought thither from all parts of the surrounding country. Of these last especially the Chethams were the principal buyers, and the London market was chiefly supported by them with those materials of apparel, *then in almost general use throughout the nation*."

After mentioning the names of the Jens, Augsburgh and Milan fustians, he says—

"These retain their old names at this day, though these several sorts are made in this country, whose inhabitants, buying the cotton wool or yarn coming from beyond the sea, make it here into fustians, to the good employment of the poor, and great improvement of the rich therein; serving mean people for their outsides, and their betters for the lining of their garments."

In Aikin's *Manchester* we have the following—

"Fustians were manufactured about Bolton, Leigh, and other places adjacent; but Bolton was the principal market for them, where they were bought in the gray by the Manchester chapmen, who finished and sold them in the country. The Manchester traders went regularly on market days to buy pieces of fustian of the weaver; each weaver then procuring yarn or cotton as he could, which subjected the trade to great inconvenience. To remedy this, some of the chapmen furnished warps and wool to the weavers, and employed persons on commission to put out warps to the weavers. They also encouraged weavers to fetch them from Manchester, and by prompt payment and good usage, endeavoured to secure good workmanship. . . . . The kinds of fustian then made were herring-bones, pillows for pockets and outside wear, strong cotton ribs and barragon, broad-raced linen thicksets and tufts, dyed; with white diapers, striped dimities and lining jeans. Cotton thicksets were made sometimes, but as frequently dropped for want of proper finishing." (See *Baines's Cotton Manufacture*.)

In the Wardrobe Accounts of Edward IV. (1480) are enumerated 4 pair of socks of fustian at 3d. the pair; washing and drying 4 pair fustians [? for blankets] cost 1s.; 20 pieces measuring $11\frac{3}{4}$ yards and half a quarter; fustians of 4 breadths 3 pair, of 5 breadths 6 pair, of 6 breadths 1 pair; 28 pillows of fustian stuffed with down and 4 pillow-bears of fustian unstuffed; a great pair of fustians [? blankets] each 6 breadths and 5 yards long; 8 whole pieces of fustian (except 2 yards) in all, were delivered to make a great pair of fustians [blankets or bed covers] of 6 breadths, and 6 pairs of 4 breadths and $3\frac{3}{4}$ yards long, except 2 yards lacking all. Bags made of fustian were filled with orris root and anise seed to protect the cloth, &c. in the royal wardrobe from moths, &c. In May 1502, 2 yards of white fustian for the socks of Henry VII.'s Queen, cost 13d.; in August, 6 yards of fustian were bought at 7d. a yard; and fustian for a coat in March 1503 was the same price. (*Eliz. York.*) In February 1530 (*Henry VIII.*) the boys that run the king's geldings were clothed in fustian doublets, and a royal huntsman had one of white fustian, and the falconer also wore a fustian doublet. In the Accounts, in September 1598, 2 yards green fustian "to be the little wenches every one an apron" (inkle to be strings to the aprons 3d.) 3s. 5d.; October 1602, 10 yards sent to Whichforth to be the young gentlemen's clothes (at 20d.) 16s. 8d.; October 1610, 3 yards to Leigh for a doublet, 6s. 6d.; April 1611, 5 yards (at 2s.) for two doublets to Leigh and Lawrence Shuttleworth, 10s.; October 1611, $2\frac{1}{2}$ yards, 5s.; January 1613, $3\frac{1}{4}$ yards (at 2s. 4d.) for a doublet for Mr. Barton, 7s. 6d.; pasteboard and russet [dark brown] fustian, 10d.; $6\frac{1}{2}$ yards for two doublets, 9s. 9d.; February 1619, $2\frac{1}{2}$ yards, 2s. 6d.; April 1619, 6 yards of black and white tufted fustian (at 17d.) for my mistress, 8s. 6d.; June 1620, 3 yards for linings to the gentlemen, 3s. Of the sort called *Holmes* fustian, in January 1613, 3 yards for my master cost 5s. 4d. Of that called *Jens* (from its place of manufacture, now perhaps corrupted into Jean) in March 1613, half a yard bought at Whalley to my master cost $7\frac{1}{2}$d.; April, $1\frac{1}{4}$ yard of white Jenes fustian cost 16d.

Gabel, or Gavel Rope. A cable or thick rope. Gable, rope of a ship, chable. (*Palsgrave.*) In the Accounts, April 1591, a gavel-rope of eight yards long 2s. 8d.; September, a gabel rope of eight yards long 2s. 6d.

Gades. Gads or goads of steel or iron. The knuckles of leathern gauntlets were armed with knobs or spikes of iron, called gads or gadlings. The gauntlets of Edward the Black Prince were of brass or latten, and the gads instead of being spikes, were made in the shape of lions or leopards.

(*Planché.*) But a gad or steel had another and more general meaning, denoting a short bar, probably of the uniform weight of half a pound; for thirty gads formed a sheaf or bundle, and twelve sheaves a burden of steel, of 9 score or 180 lb.; so that there were 360 gads or bars in the burden; and in the faggot of six score or 120 lb., there were 240 gads of steel. In the Accounts, in October 1587, a dozen gads of steel cost 8d.; January 1598, 19 cost 12d.; August 1600, 6 cost 4d., and November, 9 cost 6d.

Galantyne. A dish or sauce in ancient cookery; so called, as containing galingale. Take crusts of bread, steep them in broken wine or vinegar, grind it small, and drain it up with vinegar through a strainer, and put thereto powder of galingale [sweet cyperus] and of canel [cinnamon] and of ginger, and serve it forth. (*Arundel MS. 15th century.*) Take crusts of bread and grind them small, do thereto powder of galyngale, of canel, of gingener [a preparation of powdered ginger, vinegar and salt] and salt it, temper it with vinegar, draw it up through a strainer, and mess it forth. (*Cury*, A.D. 1390.) *Galingale* (*Cyperi esculenti*) the Spanish galingale or sweet cyperus, is a plant most impatient of our cold climate; for it doth perish with a first frost, as myself have often proved in mine own garden in London, having the roots sent me from Spain. (*Ger.*) It was used as a spice; in "Guy of Warwick" are named "Gingiver [ginger] and galingale." It was much used in ancient cookery. In the *MS. Linc. A* 1, 17, are named "Hastelettes in galentyne." [Hastelettes were parts of the inwards of a wild boar.] In *Cury* (A.D. 1390) occur pork in galentyne, pork cutlets in ditto, sops of ditto, &c. See Spices.

Gald. See Yald.

Galls. Roundish and hard excrescences on a kind of oak (*Quercus infusoria*) in some warm climates, said to be the nest of an insect called *Cynips*. The best galls are from Aleppo. (*Webs.*) *Ger.* figures two gall-trees and the various forms of the galls called round, long, green, asses', hooded, &c. They are used in dyeing and colouring of sundry things, and in making of ink. It was for this purpose they were bought with the other ingredients in the Accounts. See Ink.

Gambesons. The wambeys or gambeson, according to Sir S. Meyrick, was a wadded and quilted tunic, of leather stuffed with wool, and worn as a defence, either instead of the hauberk, by those who could not afford the latter, or under the hauberk by persons of distinction, and even by them sometimes in lieu of it, and then it was stitched with silk or gold thread, and rendered extremely ornamental. They were in common use in the

reigns of Richard I. and John; and are supposed to be the same with the quilted *panzar* of the Danes and Northmen, and to be depicted on the Bayeux tapestry. (*Planché.*) If so they were tunics or shirts, and yet the name suggests leg-armour, especially as it is almost always used in the plural number. May they not in Elizabethan times have been like the *gambadoes* or *gambases* of old (*gamaches*, French) leathern spatterdashes used to defend the legs from mud, and in riding on horseback? In the Accounts (where they are usually spelled *gamasiones*) the entries are October 1611, three quarters of cloth for gamasiones for my master 13s. 8d.; for making them and Abel's jerkin 9d.; spur leather and leather to the gamasions 6d.; March 1621, a yard of cloth for gamasions for my master 4s. One yard of cloth would not have sufficed to cover the body, though it might be enough to line leathern gaiters.

Gang. (*Gange*, Anglo-Saxon a walk, q.d. a company of men to go the same way, or act all alike); a crew or company of men; a set or suit of articles or implements. In the Accounts it is applied to a set of harrow-pins and to sets of felloes for wheels. See Index.

Garden, Gardening. It is probable that the first introducers of gardens into this country were the Romans; and Walpole remarks that there wants nothing but the embroidery of a parterre to make a Roman garden in the reign of Trajan serve for a description of an English one, even so late as the reign of William III. In Anglo-Saxon times gardens and orchards were chiefly planted in the neighbourhood of monasteries, and sometimes produced even grapes, as well as figs, nuts, almonds, pears and apples; nor was ornamental planting altogether neglected, or the management of bees, so necessary for the production of the favourite mead. Gardens, orchards and vineyards are mentioned in the great Domesday Survey; and the wine of Gloucester is said by William of Malmesbury to have been very little inferior to the wines of France. The great varieties of garden herbs used in the cookery of the fourteenth century prove that at all events the kitchen-garden was in extensive use. During and after the wars of the Roses, however, agriculture and gardening suffered from the violence and disorders of the times, and even in the fifteenth century the lawless nobles often made forcible entries into men's lands, seized their horses and carts, cut up and carried away their crops, and hence it is no wonder that horticulture declined and almost perished; and even the commonest garden herbs are said to have fallen entirely out of use between the time of Henry IV. and the beginning of the reign of Henry VIII. Many of our vegetables were

then imported from the continent. But the sixteenth century was an era of revival, both in agriculture and in gardening. Musk-melons and other rich fruits now cultivated in England, and the pale gooseberry, with salads, garden roots, cabbages, &c. were brought from Flanders, and hops from Artois, in 1620. The damask rose was brought hither by Dr. Linacre, physician to Henry VIII. about 1540. Pippins were brought to England by Leonard Mascal of Plumstead, Sussex, in 1525. Currants or Corinthian grapes, brought from the isle of Zante, were first planted in England in 1533. The musk-rose and several sorts of plums were brought from Italy by Lord Cromwell. Apricots came from Epirus, 1540. The tamarisk plant was brought from Germany by Archbishop Grindall, about 1570; and about Norwich the Flemings planted flowers before unknown in England, as gilly-flowers, carnations, the Provence rose, &c., 1567. Woad came originally from Toulouse in France. Tulip-roots from Vienna 1578; also beans, peas and lettuce in 1600. (*Haydn.*) In the writings on horticulture and gardening of the Elizabethan period, it is evident that the chief garden was the orchard, in which were grown not only all kinds of fruit, but saffron, liquorice, and various herbs and flowers. One writer asks "What was Paradise but a garden, an orchard of trees and herbs, full of pleasure and nothing there but delights?" . . . . . Cicero prescribeth nothing more fit to take away tediousness of three or four score years than the pleasures of an orchard. (*Lawson.*) He recommends the flowers of an orchard to be placed in borders of squares, and that in it should be constructed mounts, with steps, mazes, a bowling-alley or a pair of butts for archery, a trout-stream running through it, or a moat round it, whereon you may row with a boat or fish with nets; beehives, seats and arbours, &c. In another of his works, *The Country Housewife's Garden*, he gives various square diagrams or groundplots for knots, in geometrical figures, which from their forms he names cinquefoil, flower-de-luce, trefoil, fret, lozenge, cross-bow, diamond, oval, &c. He also gives the diagram of a quadrangular maze, with four apparent entrances, of which only one will lead to the centre. A garden requireth not so large a scope of ground as an orchard, and the pains in a garden are not so well repaid home, as in an orchard. Though the kitchen garden doth yield rich gains by berries, roots, cabbages, &c., yet these are no way comparable to the fruit of a rich orchard; notwithstanding it were better for England that we had more orchards and gardens and more large. Seeing we allow gardens in orchard plots, and the benefit is much, both require a strong and shrouding fence. Herbs are of

two sorts; therefore it is meet we have two gardens, one for flowers and a kitchen garden. Your garden that is durable must be of one form; but that which is your kitchen's use, must yield daily roots or other herbs, and suffer deformity. Some in the kitchen garden, where your herbs for the pot do grow, make comely borders, because abundance of roses and lavender yield much profit, and comfort to the senses. Place your herbs of biggest growth by walls or in borders, as fennel, &c., and the lowest in the midst, as saffron, strawberries, onions, &c. In the south parts gardening may be more timely and more safely done than with us in Yorkshire, because our air is not so favourable, nor our ground so good. The skill and pains of weeding the garden with weeding knives or fingers, I refer to the country housewives themselves, and their maids, willing them to take the opportunity of a shower of rain; withal I advise the mistress to be present herself, or to teach her maids to know herbs from weeds. A fruiterer or gardener should be religious, honest, skilful and painful [industrious]. If he have a garden to keep (besides the orchard), you must needs allow good help to end his labours, which are endless; for no one man is sufficient for these things. Such a gardener as will conscionably, quietly and patiently travail in your orchard, will provoke your love, and earn his wages and the fees belonging to his place. (*Lawson.*) Another Elizabethan writer observes — I comprehend under the word garden all such grounds as are wrought with the spade by man's hands. . . . . Wine [i.e. the vine] hath been very plentiful in this island, not only in the time of the Romans, but also since the Conquest, as I have seen by record: yet at this present have we none at all, or else very little to speak of growing in this island; which I impute not unto the soil, but the negligence of my countrymen. Such herbs, fruits and roots, also, as grow yearly out of the ground of seed, have been very plentiful in this land in the time of Edward I. and after his days; but in process of time they grew also to be neglected, so that from Henry IV. till the latter end of Henry VII. and beginning of Henry VIII., there was little or no use of them in England, but they remained either unknown or supposed as food more meet for hogs and savage beasts to feed upon than mankind. Whereas in my time their use is not only resumed among the poor commons, ... but also fed upon as dainty dishes at the tables of delicate merchants, gentlemen and the nobility, who make their provision yearly for new seeds out of strange countries, from whence they have them abundantly. . . . . If you look into our gardens annexed to our houses, how wonderfully is their beauty increased not only with flowers, and variety of curious and costly

workmanship, but also with rare and medicinable herbs, sought up on the land within these forty years; so that in comparison with this present, the ancient gardens were but dunghills and laistowes [lay-stours, or laythe-stows, i.e. loathsome places] to such as did possess them. It is a world also to see how many strange herbs, plants and annual fruits are daily brought unto us from the Indies, Americas, Taprobane, Canary Isles, and all parts of the world. . . . . There is not almost one nobleman, gentleman or merchant, that hath not great store of these flowers, which now also do begin to wax so well acquainted with our soils, that we may almost accompt of them as parcel of our own commodities. They have no less regard in like sort to cherish medicinable herbs, fetched out of other regions nearer hand; insomuch that I have seen in one garden to the number of 300 or 400 of them, if not more, of the half of whose names within forty years past we had no manner knowledge. . . . . Let me boast a little of my garden, which is but small, and the whole area thereof little above 300 foot of ground, and yet, such hath been my good luck in purchase of the variety of simples, that notwithstanding my small ability, there are very near 300 of one sort or other contained therein, no one of them being common, or usually to be had. If therefore my little plot, void of all cost in keeping, be so well furnished, what shall we think of those of Hampton Court, Nonesuch, Tibalts, Cobham Garden, and sundry other appertaining to divers citizens of London? (*Harri.*) The Accounts have numerous entries of wages, &c. paid to gardeners and for weeding in the gardens at Smithills and at Gawthorpe; in November 1583, John Hewode [Heywood] for dressing, keeping and weeding the gardens at Smithills for a whole year was paid 24s.; in June 1594 the gardener's half year's wages were 10s.; and odd jobs in the gardens were paid, according to the skill of the workman, 1d., 2d., 3d., 4d., 6d. or even 8d. a day. For the rest see Index.

Garlic. (*Allium.*) It is employed in numerous pharmaceutical preparations, including aromatic vinegar. It was known to the Anglo-Saxons, who called it *garleac*. It entered into the Anglo-Norman cookery, and in *Cury* (1390) it entered into "Sauce Madame," a stuffing for geese — "Take sage, parsley, hyssop, and savory, quinces and pears, garlic and grapes, and fill the geese therewith, and sew the hole that no grease come out," &c. These ingredients were also used to stuff chickens, which were boiled in broth. It is seldom sown of seed, but the small cloves are planted in gardens in November and December, sometimes in February and March. The English call it garlic and poor men's treacle. It heateth the body,

openeth obstructions, is an enemy to all cold poisons, and to the bitings of venomous beasts; therefore Galen nameth it *Theriaca rusticorum*, or husbandman's treacle. With figleaves and cummin it is laid against the bitings of the shrew-mouse. (*Ger.*) Set it two inches deep in the edge of your beds. Part the head [bulb] into several cloves, and every clove set the latter end of February will increase to a great head before September. It is good for opening; evil for eyes. (*Lawson.*) Much more of this root would be spent for its wholesomeness, were it not for the offensive smell it gives to the bystanders; which is taken away by eating a beet root, roasted in the embers. (*Dic. Rus.*) In the Accounts in October 1617, 2d. was given for some garlic.

Garments. To the prices given in Appendix II. and in various notes on Dress, Clothing, &c., we may add, from "The Wardrobe Accounts of Edward IV.," the following prices of articles of dress in 1480: — Hosen of cloth of divers colours 13s. 4d. per pair; socks of fustian 3d. pair; shoon of black leather, double soled, and not lined 5d. pair; others 14d. pair; ditto of Spanish leather, double soled, and not lined 16d. pair; single soled 6d. and of Spanish leather 5d. pair; slops, whether of blue, tawny, Spanish, red Spanish or beyond-sea leather, 18d. and 20d. pair; slippers 7d.; boots, black leather, 6s. 8d.; red or tawny Spanish leather 8s. pair; hats of wool 8d. to 12d. each; bonnets 2s. 6d. to 3s.

Garrett, the. The old mansion in Manchester, the site of which is still called "Old Garratt." The former name of Portland-street was Garratt Lane. In June 1595, there was spent by Mr. Nicholas Grimshaye at Manchester "when I viewed the Garrett, 6d."

Garstang. A market town and parish, eleven miles south of Lancaster. Its fairs were Holy Thursday for cattle and pedlary; July 9 for cattle, cloth, wool and pedlary; and November 21 for cattle, horses, cloth, wool and pedlary. In December 1617, Thomas Rothwell, a glazier from Garstang (though Burnley was so near) was employed in leading the windows of Gawthope Hall.

Garth or Girth Web. The stuff of which the girths of a saddle are made. In 1530, 9 dozen (at 5d.) cost 3s. 9d. (*Durh. Burs. Mem.*) In September 1584, a dozen yards cost 1s. 6d.; in March 1585, 13 yards 13d. April 1596, as much as would make seven girths cost 16d.; in April 1612, a roll cost 16d,; January, a trunk-garthe 12d. See Index.

Garthe-wode. As garth was a name for a garden or orchard, this probably means the fallen or lopped branches of trees in the orchard. In 1611, received to buy garthe-wode 20s.

Gate or Gait. The cowgate or cattle-walk; several entries in the Accounts show it to have been 11s. to 12s. per beast, — 20 at the Scole-bank being £11, and in October 1621, at Whitaker, 22 being £13 4s. See Index.

Gauntlets. (French *gantelet*, from *gant*, a glove.) A large iron glove, with fingers covered with small plates, formerly worn by cavaliers in armour. The mail-gloves of the hauberk were first divided into separate fingers *temp.* Edward I., and leathern gauntlets began to be used, reaching higher than the wrist, but not yet plated. The weight of chain mail led to the adoption of plate armour in the reign of Edward III. The backs of the leathern gauntlets were furnished with over-lapping plates, and the knuckles armed with knobs or spikes of iron called gads [which see] or gadlings, the tops from the wrist being of steel and lined with velvet. (*Planché.*) In the Accounts, in February 1588, 8d. was paid for mending a gontelet and a lock [? of a firearm]; July 1621, a long elbow-gauntlet cost 6s. 6d.

Gawthorpe Hall. This, the seat of the Shuttleworths for centuries, has been already described (pp. 313-330); but the Accounts contain numerous entries of the work done in its re-erection in 1600-1604 (the internal work extending to 1606), which may be briefly noticed; omitting here all notice of the stone, slate, timber, iron, lime and lead employed. The first stone was laid August 26, 1600. The first operation was laying the foundations, "walling and setting the ground-work of the new hall," payment being about 5d. a day; then the wright for making scaffolds had 4d. a day; for sawing boards and planks for the stable [of the cart-horses bringing materials] 3d. a day; the mason for hewing window-stuff [stone] 7d. and 8d. the foot; for other like work 2s. the yard; a mason building the walls 4d. a day and his man hewing stones about 2½d.; the labourers serving the wallers, 2½d. [The wages or payments, unless otherwise stated, are per day]. In November 1601 the wrights were working at the laghmost (or lowest) floor of the hall, 4d.; in February 1602 a mason was hewing window-stuff of the plainest mould; in March a wright framing timber for the roof, 4d.; in April the wright working at the hall floor for the roof 4d.; in May a slater taking the slate off the roof of the old hall at Whitaker, 4d.; a piper had 6d. for his music on the rearing-day (June 19, 1602), when the hall had been raised or reared to the roof; the iron staunchcons &c. for the windows were all smeared with pitch; in 1602 the great barn was also built and its roof slated; in August of that year, a wright was working at the roof over the little turret, and preparing timber for the new barn 4d.;

in September a wright working at the partition over the paystry, 4d.; in October a wright laying gutters in the roof and a plumber lining them with lead and making lead spouts. Another wright working at the stairs in the midst of the hall, and making doors and flooring about the stairs, 4d.; and in November making doors and stair-head to the leads, and swang-boards [? weather-boards] 3d.; in December the hall door was made, 3d.; and its great lock cost 3s. 8d.; the garden door was made, and the pantry window glazed by a glazier from Clithero. In January 1603 a wright working at the partition within the hall doors and the flooring within the door that goeth into the dining chamber 3d.; February, a wright making the partition betwixt the hall door and the buttery 4d.; March, ditto making and setting up the partition at the back of the seat in the porch, and for binding the partition betwixt the pantry and the over-buttery 4d.; a smith made the window casements 4d.; a joiner working at the sill or ceiling in the window in the little dining chamber 4d.; a joiner working at the ceiling in the dining chamber 5d.; ditto at the portal in ditto 5d.; May, for the hymost [highest or uppermost] tower door, a plate lock 2s., jambs 16d.; the lath and bar 12d.; the ring 4d.; a wright cleaving laths for the partition, 4d. (afterwards raised to 5d. the day); lathing the chamber in the side of the gallery 5d.; framing a partition in the side of the gallery 4d.; a plasterer lathing the floors and head and partitions in the hymost room, 5d.; June, a mason, setting the chimney-pipes 4½d.; a plasterer making plaster 3d.; a mason helping to set the chimney-pipes in the hymost turret and the battlement about the same 4½d.; a plasterer making and cutting his moulds 5d.; July 1604, ditto working in the chamber over the porch, 6d.; a smith working in the smithy 6d.; a joiner at the gallery in the lower end of the [dining] hall 5d.; a plasterer in the porch chamber 6d.; sawing spars for the great barn 3d.; a joiner at the little table, in the little dining chamber, 8d.; August, ceiling the sides and the north end of the chamber next the dining chamber, at 2s. 6d. per yard; wallers for raising the walls round the great barn, one yard, — six score and five yards at 13d. the yard; raising both the gable ends from the square of the said house to the height thereof, — five score and seventeen yards at 14d.; a wellsinker sinking the well at 6d.; a joiner setting up the table in the little dining chamber, 4d.; a plasterer, lathing the chamber next the dining-chamber and helping to [white] wash, 5d.; plastering and washing in the chambers on the south side 5d.; a joiner setting up the bed [stead] in the hymost chamber in the west end 6d.; a labourer thatching the little house over the well 4d.; September, a

wright making doors for the barn, 5d.; a mason hewing battleing stones and ashlars for the back stairs 5d.; a plasterer working in the turret chamber 6d.; plastering about the dining chamber door and in the lower buttery 2s.; a joiner ceiling the gallery in the hall, setting one bed in the middle chamber and varnishing other beds, 2s. 1d. the job; October, a wright working at the ox-house in the great barn, 6d.; ceiling the little room or withdrawing place between the dining chamber and the hall, 40½ yards at 15d. the yard; plastering in the chamber where Ivaby lay and the little chamber at the stair-foot 20d.; a glazier cutting two panes of glass over the backstair door, glazing a loop-hole and mending the windows in divers places 2s. the job; slating the great barn, 16½ roods at 9s. the rood; November, a joiner making doors and loop-holes, 4d.; December, a mason squaring flags for the new kitchen floor 3d.; January 1605, a joiner helping to hang doors, 4d.; February, a wright, at the partition in the kitchen 4d.; March, a mason dighting stones for the kitchen chimley 6½d.; a joiner, trying of timber for the great table in the dining chamber, and beginning to work my master's arms in stone, 6d.; ditto at the table in the inner room, 5d.; a joiner at the cupboard in the little room and making one form there, 4½d. April, at the drawing-table 3½d.; a waller, laying the floor in the new kitchen, 4½d.; a wright making doors for the kitchen and a great gate 4½d.; a joiner working at the arms in the stone over the hall door 6d.; May, a mason, hewing of finials for the hall door 5d.; a plasterer lathing in the dehouse [dairy] and in the larder, 5d.; June, ditto in the under dey-house and milk-house 5d.; a joiner mending the table in the little dining chamber and setting up old beds, 5d.; July, a joiner setting up the great bed and other beds, 5d.; a wright at the stable roof 5d.; a joiner setting up old beds and cupboards, 5d.; August, a joiner working at the crest about the hall and laying of beds in the windows, 5d.; a plasterer pointing the west side of the turret wall 5d.; September, a joiner beginning the screen in the hall, 6d.; a waller, one day, walling up the door in the head of the hall, and pulling down another door, over the dining chamber door that goeth into the garden, 4d. [There was formerly a flight of steps out of the dining-hall, descending into the garden on the north side of the house, which is now the north terrace.] October, two wallers, for walling part of the stable walls, 41 square yards of walls, windows, doors and loop-holes, at 10d. the yard; 25 stepstones for the stairs of the stable, at 7d. the step; 9 long stepstones for the stairs, at 9d.; a wright working at the little room over the boiler, 6d.; ditto at the little house at the head of the garden

stairs 6d.; November, a plasterer whiting the dining chamber roof, 6d.; a waller making the backs of the chimleys in the hall and dining chamber and setting the irons [reredos and dogs] in the same, 4d.; December, walling about the boiler in the new kitchen, 3d.; a waller, heaving and fitting the sinkstone in the deyehouse (dairy) 3d.; a wright helping to remove the brewing vessels forth of the far kitchen into the deyhouse, 4d.; January 1606, a wright, at the loft over the ox-stall in the barn, 4d.; February, a joiner, covering [with leather] the seats in the new hall, 5d.; ditto ditto and setting up one bed in the chamber next my master's chamber, and cording two beds, 5d.; ditto at the long table in the head of the hall, 5d.; May, a plasterer washing the hall and dining chamber 6d.; June, ditto at the great cupboard in the hall 5d.; ditto at a cupboard in the hymost chamber at the west end 5d. Here the items close with the 7th volume of the Accounts; the 8th (containing the Accounts of the next two years) being missing.

Geese and Goslings. In the note on Garlic is given the stuffing for a goose *temp.* Richard II. In contrast we give the recipe of Apicius for the seasoning for a roast goose-liver: Crush in a mortar and mix pepper, carrots, cummin, parsley-seed, thyme, onions, benzoin-root, and fried pine-nuts; add honey, vinegar, garum and oil, and serve with the roast liver in the omentum [caul]. *Parmentier* records that a French queen spent 1,500 francs (£60) in fattening three geese, whose livers she wished to make more delicate. (*Pantrophéon.*) In England geese had been a favourite dish from the time of the Romans, to whom is attributed the origin of the Lincolnshire custom of plucking live geese for their feathers. In the middle ages, ponds and houses were built for geese; they were eaten roasted, with stuffing as shown already, and also boiled, and for want of verjuice, dressed with green leaves of leeks. (*Manch.*) For the table geese are distinguished into wild and tame, and the latter into green and stubble or Michaelmas. In *King's* "Art of Cookery" it is said —

> So *stubble* geese at Michaelmas are seen
> Upon the spit; next May produces *green.*

As to the custom of eating goose on Michaelmas Day, *Douce* says that Queen Elizabeth received the news of the defeat of the Spanish Armada while eating a goose on Michaelmas Day (1588), and in commemoration of that event, ever afterwards on that day dined on a goose. But the custom was much more ancient, and arose probably from geese being plentiful and in fine condition for the table, at the great festival of St. Michael. In George Gascoigne's "Posies" (1575) we are told of the tenants' gifts or boons to their lord: —

> And when the tenants come to pay their quarter's rent,
> They bring some fowl at Midsummer, a dish of fish in Lent;
> At Christmas a capon, at Michaelmas a goose,
> And somewhat else at New Year's tide, for fear their lease fly loose.

As early as the 10th Edward IV. (1470) a render to the lord for some demesne lands (co. Hereford) was "one goose fit for the lord's dinner on the feast of St. Michael the Archangel." It is a popular saying "If you eat goose on Michaelmas Day, you'll never want money all the year round." In a quaint book which appeared in 1634, the author, speaking of the goose, says, "She is no witch or astrologer, to divine by the stars; but yet hath a shrewd guess of rainy weather, being as good as an almanac to some that believe in her." Willsford, in his "Nature's Secrets," says that when geese "make a gaggling in the air more than usual, or seem to fight, being over greedy at their meat, expect then cold and winterly weather." (See *Brand.*) It is strange to me to see or hear of geese being led to the fold like sheep, yet so it is, and their goosecherd carrieth a rattle of paper or parchment with him, when he goeth about in the morning to gather his goslings together, the noise whereof cometh no sooner to their ears than they fall to gaggling, and hasten to go with him. If the gates be not yet open, or none of the house be stirring, it is ridiculous to see how they will peep under the doors and never leave creaking and gaggling till they be let out unto him, to overtake their fellows. With us they are not kept in this sort, nor so much for their bodies as their feathers. (*Harri.*) In the Accounts, in 1584, a goose was sold for 8d.; in May 1586, eight goslings cost 20d.; and in June, thirty geese 10s.; August, three cost 15d.; July 1587, two 8d. and six 2s.; October 1588, ten cost 4s. 2d. and four 20d.; June 1589, twenty-eight cost 8s.; May 1590, ten 3s. 4d.; April 1591, six goslings 18d. and twelve 3s.; April 1592, nine bought on Astley Green and carriage cost 2s. 9d.; and eighteen from Hoole 4s. 6d. (3d. each); September 1592, six geese bought at Hoole 2s. 6d.; May 1593, eight goslings 2s. 8d.; July, eleven geese (4d.) 3s. 8d.; June 1595, thirteen (3½d.) 3s. 9½d.; October 1596, eight (8d.) 5s. 4d.; July 1598, seven 2s. 11d.; December 1608 (London) a goose 2s. 2d.; May 1611, received for seven at Hoole 4s.; October 1612, paid for six 6s.; October 1617, six 4s. 6d.; June 1618, three old geese (12d.) and fifteen goslings (6d.), bating 6d., 10s.; October, six geese 5s.; October 1619, six (9d.) 4s. 6d.; September 1620, ten (9d.) 7s. 6d. Of course the months will show which are green and which stubble geese; but in the following entries, the words "green geese" are used: — June 1594,

five 20d.; May 1596, eleven 3s. 8d.; May 1597, six 1s. 6d.; June 1598, eight 2s. 4d.; May 1599, six 2s. 2d.; June 1610, five 2s. 6d.; June 1617, three 15d. One entry is of "field geese," October 1610, two 16d.

Geldings. Such as serve for the saddle are commonly geldings, and now grown to be very dear amongst us, especially if well-coloured, justly limbed, and have an easy, ambling pace. For our countrymen delight very much in these qualities, but chiefly in their excellent paces, which, besides it is peculiar unto horses of our soil, and not hurtful to the rider, is moreover very pleasant and delectable in his ears. (*Harri.*) These were chiefly bought of, and sold to, gentlemen of the neighbourhood. In December 1587, one bought of Mr. Banaster of Altham cost £9 10s.; another in July 1591, also bought of him, £10; September 1594, one bought of Mr. Reddich cost £11; September 1597, a gray, "for my own saddle," of Mr. Nowell of Read, £11; July 1599, one a gray, bought for Mr. Ughtred Shuttleworth, cost £8 13s. 4d. In 1597, one was sold to Mr. Manwaring for £13 6s. 8d.; 1599, received of Sir Peter Legh, Knt., for a gray gelding that was for my master's own saddle £12. Gray seems the favourite colour.

Gerard, Sir Gilbert. Sir Gilbert Gerard, Knt., was the Queen's Attorney-General, and was appointed Master of the Rolls, 30th May 1581, by patent of 23rd Elizabeth. In 1585 he was elected one of the knights of the shire for the county palatine of Lancaster. He had one son, Thomas (created Lord Gerard, of Bromley, by James I. in 1603) and two daughters, Katherine wife of Sir Richard Hoghton, Knt. (bart. 1611) her father's ward — (she died November 1617, aged 48) — and Frances, wife of Sir Richard Molyneux, Knt., M.P. and Bart. 1611. Sir Gilbert bought all the estates of Sir Cuthbert Halsall, Knt., of Halsall. He possessed the tithes of Hulton, the small or privy tithes of Heaton, &c., and there are various payments in the Accounts to his servant Arthur Cramton, in respect of the tithes of these places, — (all manner of tithes for the demesne of Smithills, lying in Halliwell, amounting in 1588 to 12s.), — in virtue of his being "farmer of the parsonage of Eccles." See Index.

Gifts or Presents. The custom of making presents was probably very ancient. They were sent by superiors to inferiors, as marks of favour and remembrance; and in this category must be classed the sending of tokens, as those sent in that name to Cardinal Wolsey in his illness by Henry VIII. (a ring) and by Anne Boleyn (her tablets). From inferiors to superiors, as from subjects to kings, or tenants and dependents to their feudal lords, they

were usually regarded as offerings from respect, tokens of fidelity, or proofs of loyal affection and duty. Gifts to the sovereign were abundant in the reigns of the Tudors. Among the articles presented to Elizabeth of York [1502-3] were fish, fruit, fowls, puddings, tripe, a crane, woodcocks, a popinjay, quails and other birds, pork, rabbits, Lanthony cheeses [from Lanthony Priory, near Gloucester] pease cods, cakes, a wild boar, malmsey wine, flowers (chiefly roses, in allusion to herself as the White Rose of York, marrying Henry VII. the Red Rose of Lancaster) bucks, sweetmeats, rose water, a cushion, and a pair of clarychords, a kind of virginall. (*Eliz. of York.*) Amongst the presents to Henry VIII. were money, jewels, pictures, silks, velvet, wine, musical instruments, hawks, hounds, mastiffs and other dogs, vegetables, herbs, flowers, sweetmeats, marmalade, &c. Amongst the fruit were apples, pears, quinces, plums, damsons, peaches, grapes, nuts, strawberries, sweet oranges, lemons, citrons, pomegranates, melons, dates, figs, &c. Of animals, living and dead, a lion, wild bears, stags, bucks, deer, venison pasties, &c. Of birds, a swan, cranes, pheasants, plovers, woodcocks, wildfowl, geese and poultry, &c. Of fish, sturgeon, salmon, and even a porpoise. Of vegetables, artichokes, radishes, peas cods, &c. Whilst Caxton was printing the Golden Legend, he had a present from William, Lord Arundel, of a buck in summer and a doe in winter. Heronsews and swans (which still continued to be fashionable dishes), march-panes, fruit and bucks, were frequently among the presents made to Sir Edward Coke, while Attorney-General, 1596-7. Gifts on special occasions, as on New Year's Day, of sponsors to their god-children (usually spoons), and money to women in childbed, may be named as amongst old customs, some of which continue; others are obsolete. In a note to the *Journal of Nicholas Assheton* (p. 21) the Rev. Canon Raines mentions that the custom of making [money] presents to women in childbed is now quite obsolete in South Lancashire, although it continued to be observed to the middle of the last century; and he adds that it is yet called "prēsĕnting" in Craven. Of this custom one or two instances occur in these Accounts. Then the giving of rings, in betrothal, in memory of a deceased friend, and as "tokens" by sergeants-at-law, on receiving the coif, form another branch of this extensive custom of giving memorials. In the Accounts the gifts to Mr. Sergeant Shuttleworth, afterwards Sir Richard Shuttleworth, Judge of Chester, were numerous, especially of bucks in autumn, does in winter, from the owners of parks in Lancashire and Cheshire; and these will be found in the Index under the names of their

givers. Not less numerous are the gifts of game birds, wild fowl, poultry, fish, fruit, &c., from persons of less importance. Lastly the tenants and cottagers brought their small offerings, the produce of their little garths or gardens, or poultry, eggs, &c. On the other hand gifts in money were bestowed by the family on actors, minstrels, waitts, fiddlers, bear-wards, men with apes; and in alms on the poor, whether English or foreign, blind, cripples, maimed soldiers, or poor scholars. This general notice must suffice; the Index supplying all the details.

Gimmer. A ewe lamb.

Ginger. It is most impatient of the coldness of these our northern regions, as myself have found by proof; for there have been brought to me at several times sundry plants thereof, fresh green and full of juice, as well from the West Indies as from Barbary and other places, which have sprouted and budded forth green leaves in my garden in the heat of summer; but as soon as it hath been but touched with the first sharp blast of winter, it hath presently perished, both blade and root. It groweth in Spain, Barbary, the Canary Islands and the Azores. Our men which sacked Domingo in the Indies, digged it up there in sundry places wild. Dioscorides reporteth it right good with meat in sauces, or in conditures. Green, candied, or condited ginger is hot and moist in quality. (*Ger.*) He figures not only "the true figure of ginger" for the first time of any writer, but also the feigned figure of the deceased Mathias L'Obel, who writes to that effect to "Master John Gerard, an expert herbarist and master of happy success in surgery." It is brought from Calicut in the East Indies both dry and preserved green with sugar. (*Dic. Rus.*) Ginger was known at Rome under the emperors, and was used with other condiments. It was collected by merchants in Egypt, who sold it to Europeans by weight. Pots of green ginger were given as presents: in Hull there is a street called "The land of green ginger." In England it was used in cookery of the fourteenth century, as a spice in various dishes and sauces; usually in the powdered state. It was a chief ingredient in powder-fort, a seasoning in the hotter spices. In 1527, ½ lb. cost 1s. 10d. Every one knows what is now called gingerbread, but here is an Elizabethan recipe for it: — Take a quart of honey clarified, and seethe it till it be brown, and if it be thick put to it a dish of water. Then take fine crumbs of white bread grated and put to it, and stir it well, and when it is almost cold, put to it the powder of ginger, cloves, cinnamon, and a little liquorice and aniseeds; then knead it, and put it into a mould, and print it. Some use to put to it also a little pepper; but that is according

unto taste and pleasure. (*Mark.*) *Price* gives several recipes in which "London treacle" takes the place of honey; and with ¼ lb. blanched almonds is made "brown almond gingerbread." *C. C. Dic.* has three recipes in which treacle or sugar is the sweetener, with spices, fennel seed, &c. In 1608 (London) ½ lb. large ginger 8d.; December 1616, 1 lb. 20d.; September 1617, 1 lb. ginger comfits 16d.; December, ¾ lb. ginger 12d.; December 1618, 1½ lb. large 2s.; December 1620, 1 lb. 16d.; July 1621, 1 lb. case ginger 16d.; October, ½ lb. 8d.

Girdles. (Anglo-Saxon *Gyrdl*). They were worn by the Anglo-Saxons of both sexes. In the old sense, a flexible band that surrounds any thing, to gird or bind it. Thus in the Accounts June 1595, two girdles to do above the chessot [cheese-vat] when they press the cheese, 8d. Now, it is usually limited to a belt, sash, &c., encircling the waist, and Dryden has the compound word girdle-belt, and in this sense also it occurs in the Accounts. By statute 3rd Edward IV. (1463) no person was permitted to wear a girdle harnessed with gold or silver, or in any part over gilt, who had not yearly possessions of the value of £40; but the wives of squires of the royal household, yeomen of the crown, and of squires and gentlemen, also those of mayors, aldermen, and bailiffs, might wear gilt girdles and kerchiefs of the price of a plyte [? piece of lawn] of 5s. (*Eliz. York.*) In the Accounts, in May 1611, a girdle to John Leghe 4d.; September 1617, a girdle and hangers 6s. 6d.; April 1619, two velvet girdles to my master 2s.; June 1620, a girdle for Mr. Ughtred 3d.; July 1620, three velvet girdles and a dagger, 4s. 6d.

Gisburne. A market town in Yorkshire where formerly a great cattle fair was held in September. In the Accounts cattle were sold there in September 1601; in September 1612, two fat oxen were bought there for £8 15s.; September 1617, eight couple of ling (at 5s.) and 12d. further 41s.; September 1618, spent by three men [with] one horse and twelve beasts at Gisburne fair (being one night there) when the cattle were sold 5s. 9d. September 1619, three men for their suppers and dinners at Gisburn fair 2s. 6d.; September 1621, spent by me [the steward] and my horse at ditto, 6d.

Glass for Windows: the Glazier. In the middle ages, Italy first had glass windows, next France, whence they came to England. Imported glass was used for windows in private houses in the reign of Henry II. 1177. (*Anderson.*) The [flint] glass manufacture was established in England at Crutched Friars and in the Savoy, in 1557. (*Stow.*) In the seventh

century it was not known how to make glass in England; and in 674 the abbot Benedict sent for artists from abroad to glaze the monastery of Wearmouth in the county of Durham. The foreign (probably Venetian) glass-makers not only performed this work, but instructed the English in the art of making window-glass for themselves, also glass for lamps and other uses. (*Bede.*) It is a world to see in these our days, wherein gold and silver most aboundeth, how that our gentility, as loathing those metals because of the plenty, do now generally choose rather the Venice glasses, both for our wine and beer, than any of those metals or stone wherein before time we have been accustomed to drink; but such is the nature of man generally, that it most coveteth things difficult to be obtained; and such is the estimation of this stuff, that many become rich only with their new trade unto Murana (a town near Venice, on the Adriatic sea) from whence the very best are daily to be had, and such as for beauty do well near match the crystal, or the ancient Murrhina vase, whereof now no man hath knowledge. In the wealthy commonalty the like desire of glass is not neglected, whereby the gain gotten by their purchase is yet much more increased to the benefit of the merchant. The poorest also will have glass if they may, but sith the Venetian is somewhat too dear for them, they content themselves with such as are made at home of fern and burned stone. But in fine all go one way, that is to shards at the last; so that our great expenses in glasses (beside that they breed much strife toward such as have the charge of them) are worst of all bestowed, in my opinion, because their pieces do turn into no profit. (*Harri.*) The manufacture of plate glass in this country dates from 1673. There are five distinct kinds of glass, — flint glass, or crystal; crown, or German sheet glass; broad, or common window glass; bottle glass; and plate glass. (*Cyc. Indust.*) In the Accounts in September 1582, a glazier for mending windows at Smithills had 7s. 8d.; October 1586, mending a casement of glass in my master's chamber 3d.; November 1586, two panes for the pantry window 2s. 4d.; March 1591, a glazier for mending the houses [hot-houses] at Smithills 6s. 8d.; July 1592, mending glass in a casement of your own chamber window 6d.; December 1596, to James Yeate for a Latin grammar and glazing three windows in the school 15d.; November 1598, a glazier of Blackburn for eighty-four quarrels [*quarreau*, French, a square or pane of glass] after fifteen for 12d., and for soldering and mending other old panes 3s. 4d.; so in all 9s.; December 1602, a glazier of Clithero for seven foot of glass for the windows in the scullery [Gawthorpe] where the iron standeth 3s. 6d.; October 1604,

a glazier for cutting the two panes of glass over the back door, glazing of a loophole, and for mending the windows in divers places 2s.; April 1610, to the glasiner your tenant, for lead and quarries of glass 6s.; December 1617, Thomas Rothwell, glazier, Garstang, for leading new [anew] and making the glass and symoinge wants [? curing defects] after 3d. a foot; for new windows glazing (6d. foot), leading, symoinge, and all, and diet food, and for buttoning every casement 2d.; so paid him 9s.

Glass, Looking. Shakspere's dramas have many allusions to looking-glasses. A looking-glass hanging from the girdle was long a fashionable female ornament. They must have their looking-glasses carried with them wheresoever they go; and good reason, for else how could they see the devil in them? To such abomination it is grown, that they must have their looking-glasses carried with them wheresover they go. [These looking-glasses he calls "the devil's spectacles," and "the devil's bellows, wherewith he bloweth the blast of pride," &c.] (*Stubbes.*) In *Massinger's* "City Madam" four ladies enter with looking-glasses at their girdles; *Ben Jonson*, describing a lady, says, "and the glass hangs by her side," and *R. Brome* speaks of the lady's "girdle-glass, to order her black patches." September 1617, a looking-glass 6s.; July 1620, two ditto 7s.

Glasses. Chiefly drinking-vessels. July 1589, three glasses to put rose-water in 6d.; October 1600, six drinking glasses 9d.; May 1602, four ditto 7d.; December 1604, three ditto 6d.; November 1605, 5s. 9d.; July 1608, five glasses 13d.; April 1610, a glass for the cook's use 1d.; December 1619, for a seller [cellar] of glasses 9s.

Glasses, Venice. It was formerly a current notion that fine glass such as that of Venice, the only crystal glass originally made, would break if poison were put into it. Hence *Massinger* says of crystal glass, that rather

> Than hold one drop that's venomous, of itself
> It flies in pieces and deludes the traitor.

Brown notices the erroneous belief — "Though it be said that poison will break a Venice glass, yet have we not met with any of that nature." Fine or Venice glass was first made in England in the reign of Queen Elizabeth. (*Stowe.*) In December 1608, two Venice glasses cost 2s.; August 1613, three ditto to my mistress 18d.

Glossary. A glossary of obsolete or seldom-used words has been incorporated alphabetically in these notes. See also Lancashire Orthography, &c.

Gloves. (*Glof*, Anglo-Saxon.) In ancient times were worn to defend the hands against thorns; archers used them not cleft in the fingers; secretaries against cold, that they might continue writing; husbandmen wore leathern gloves; effeminate people those of cloth or linen. In the Anglo-Saxon period gloves were rare, five pairs being considered a handsome present to the king from a company of German merchants. In 814 they were distinguished by pairs. *Strutt* thinks they were unknown here before the tenth century (made of linen), and then and long after confined to persons of rank and the clergy, upon solemnities, and ornamented with jewels; and that towards the end of the thirteenth century they were partially used by the ladies. *Planché* says that gloves were not worn before the eleventh century (and then with a thumb only, and no separation for fingers), jewels on the centre of the back of the glove being a mark of royalty or high ecclesiastical rank; and that they were not generally worn by ladies in the twelfth century. Gloves with separate fingers, and covering the wrists first appear in the reign of Edward I. (1272-1307) and may be considered as the prototype of gauntlets. (*Fosb.*) The gloves of the nobility reached nearly to the elbows. It was usual to keep money in gloves. They were pledges of fidelity, gages of amity, tokens of hostility and challenge, and renders for lands, especially a pair of white gloves. Those for winter were lined with fur; people rode, wearing gloves, and taking them off at church. Gloves were common complimentary presents to great men; and even now at the assizes, when there is no prisoner for trial, the sheriff presents the judge with a pair of white kid gloves, as a token of what is called "a maiden assize." In the days of chivalry the glove of a lady was worn on the helmet as a favour; in peace on the hat. The young knights and warriors at the battle of Agincourt displayed a lady's glove, scarf, sleeve, &c. on their helmets. Gloves were worn finely perfumed in Elizabeth's time, and were very dear, perfumes being but newly made in England, or brought from Italy. (*Nares.*) In the *Winter's Tale*, Autolycus offers for sale "gloves sweet as damask roses." The continuator of *Stowe* says that Queen Elizabeth had a pair of perfumed gloves, in which she took such pleasure that she was pictured wearing them. When she went to Cambridge in 1578, the Vice-Chancellor presented a pair of gloves, perfumed and garnished with embroidery and goldsmith's work, price 60s. Her majesty beholding their beauty, "as in great admiration and in token of her thankful acceptation, held up one of her hands, and then, smelling unto them, put them half-way upon her hands." (*Nich. Prog.*) Gloves of

proportionate value were presented to her principal courtiers. A satirist of the time thus speaks of the luxuries for ladies' hands: — Their fingers must be decked with gold, silver, and precious stones, their wrists with bracelets and armlets of gold, and other costly jewels; their hands covered with their sweet-washed gloves, embroidered with gold, silver and what not. (*Stubbes.*) The particular perfume on the queen's gloves was long called the Earl of Oxford's, because Edward Vere, Earl of Oxford, brought it from Italy in 1573. (*Nares.*) In the seventeenth century a pair of richly-embroidered gloves cost 30s. In 1604, at a wedding, the charge of the gloves and garters given away amounted to nearly £1,000. Bishops used to make similar presents at their consecration. (*Fosb.*) They were also gifts to servants. Bishop Fleetwood in his "Chronicon Preciosum" has the following entries under the year 1425: — For thirty pair of autumnal (winter) gloves for the servants 4s. For twelve pair of gloves to the Bishop of Worcester's servants 5s. Gloves were forbidden to be imported in the 3rd and 4th Edward IV. (1464-5), which is the only notice of the article on the rolls of parliament. Edward IV. had in his wardrobe in 1480 eight dozen pair of gloves. (*Edward IV.*) In 1531, eleven pair cost 2s. 9d.; gloves fetched by the sergeant-apothecary to the king in that year cost 4s. 10d.; and in 1532, 1½ dozen of Spanish gloves cost 7s. 6d. (*Henry VIII.*) Amongst the New Year's Day gifts to the Princess (afterwards Queen) Mary in 1544, were a pair of gloves embroidered with gold; in the following April, a pair of sweet (i.e. perfumed) gloves were sent her, and in September a gentleman of the Lord Admiral's who brought her a coffer containing ten pair of Spanish gloves from a duchess in Spain, had a gift of 30s. (*Princess Mary.*) To perfume gloves: Put into angelica-water and rose-water the powder of cloves, ambergris, musk, and lignum aloes; benjamin and calamus aromaticus. Boil these till half be consumed; then strain it, and put your gloves therein. Hang them in the sun to dry, and turn them often. Do this three times, wetting and drying them again. Or, wet your gloves in rose-water, and hang them up till almost dry; then grind half ounce of benjamin with the oil of almonds, and rub it on the gloves till it be almost dried in. Then grind twenty grains each of ambergris and musk with the oil of almonds and rub it on the gloves. Then hang them up to dry, or let them dry in your bosom, and so after use them at your pleasure. (*Mark.*) In the Accounts in August 1600, on the occasion of laying the first stone of Gawthorpe Hall, 2s. 6d. was given to ten labourers to buy them every one a pair of gloves (3d. per pair); to Anthony White-

head (the master mason) and five masons, for the same purpose, 2s. 2d. (not 4½d. per pair); to Jane Hodgkinson (the housekeeper) and two maids, ditto [amount obliterated]; to eight male servants, including the cowboy, ditto 21d.; March 1612, a pair of gloves to Turner 8d.; November, ditto to Abel 5d.; two shooting gloves [for archery] 10d.; June 1613, a pair to Mr. Barton 6d.; November 1617, two pair 2s.; June 1620, three pair to the gentlemen 6d.; July, given to Thomas Smythe a pair, 2s.; three pair 3s. 6d.; December, three pair to the children 6d.; August 1621, four pair to the gentlemen 10d. *Glovers:* October 1694, received of a glover about Ormeschurch, for twelve mutton skins (at 14d.) and ten chance sheep skins (at 10d.) and three calf skins (6d.) 23s. 10d.; 1597, received of a glover for eight shearlings [sheep only once shorn] killed before October 1, 9s. 4d.; for twelve pelts [sheepskins] 3s. 4d.; one mutton [ram or wether] skin 2s. 6d.

Glue. (French *glue*). Mentioned by Pliny and Plutarch. About the period of these Accounts glue seems to have been chiefly made from leather patches, boiled down to a jelly. There are numerous entries of "peches" throughout the Accounts. As early as 1325 it was made of leather cuttings. (*Fosb.*) In March 1603, 2 lb. for the joiners cost 9d.; October 1604, 1 lb. ditto 2d.; May 1606, 1 lb. ditto 6d.; August 1620, glue 2d.

Godwit. (*Limosa.*) This bird is called in some places the yarwhelp or yarwhip, in others the stone plover.

Gold. If it be a benefit to have any gold at all, we are not void of some; albeit we have no such abundance as some other countries do yield, yet have my rich countrymen store enough in their purses, where in times past they were wont to have least; because the garnishing of our churches, tabernacles, images, shrines, and apparel of the priests, consumed the greatest part, as experience hath confirmed. Of late my countrymen have found out I wot not what voyage into the West Indies, from whence they have brought some gold, whereby our country is enriched. But of all that ever adventured into those parts, none have sped better than Sir Francis Drake, whose success in 1582 hath far passed even his own expectation. One John Frobisher in like manner attempting to seek out a shorter cut by the northerly regions into the peaceable sea and kingdom of Cathay, happened in 1577 upon certain islands by the way, wherein great plenty of such gold appeared. This made him so desirous of success, that he left off his former voyage and returned home to bring news of such things as he had seen. But when after another voyage it was found to be but dross, he

gave over both the enterprises and now keepeth at home, without any desire at all to seek into foreign countries. (*Harri.*) See Coins, &c.

Goloshes. *Webster* spells it go-loe-shoes, and derives it from the Armoric verb *golo* to cover; cover shoes or over-shoes to keep the feet dry. *B. Dic.* spells it galloshes, and more reasonably derives it from the French *galoches.* In March 1618, a pair of white boots and two pair of black golasies cost 13s. 8d.

Gooseberries. The fruit of the shrub *Ribes grossularia.* (Danish *kruisbes*, from *kruis* a cross, Latin grossula, Welsh *grwys* from *rhwys* (luxuriant.) The English name is undoubtedly corrupted from cross-berry, gross-berry, or gorse-berry, a name taken from the roughness of the shrub. (*Webs.*) Gross-berry may be from the French name *groseille*, and it is the largest of all our edible berries. But the Welsh name, which would be pronounced *grooss*, seems more like the original of goose. *Lawson* calls them gooseberries or grosers. The Anglo-Saxon name was *feaberries*, which is still retained in the north of England, especially in Lancashire and Cheshire. It is given in *Cotgrave*, *Grose* and other glossaries. *Halli.* says it is so called in various dialects; and in Suffolk, *feabes* is the name for gooseberries. The *Dic. Rus.* says they are called gooseberries from the use long made of them [for sauce] when green geese are in season. There are many sorts and colours. The White Holland or Dutch are the fairest and best bearers, the berries being large, round, smooth, transparent and well tasted. A sort of green gooseberry is a very pleasant fruit. The English yellow gooseberry is known everywhere and fittest for culinary uses while green. The hedge-hog gooseberry is large, well-tasted and very hairy (whence its name.) The plant seems to have been unknown to the ancients. It was brought to this country from Flanders about 1520. There be divers sorts, some greater, others less, some round, others long, and some of a red colour. The fruit is green at first, but waxing a little yellow, through maturity (in June and July); full of a winy juice, something sweet in taste when they be ripe; in which is contained hard seed of a whitish colour. The fruit of another is almost as big as a small cherry and very round; another of the like bigness, of an inch in length; in taste and substance agreeing with the common sort. We have also in our London gardens another sort altogether without pricks, whose fruit is very small, but of a perfect red colour. The shrub is called in English gooseberrybush, and feaberrybush in Cheshire, my native country. The fruit is used in divers sauces for meat, and in broths instead of verjuice. (*Ger.*) In October 1818, a woman brought some gooseberries to Gawthorpe, and had 6d.

Gorse or Goss. (*Georis, Gorst*, Anglo-Saxon.) Furze or whin; a thick, prickly shrub, of the genus *Ulex*, bearing yellow flowers in winter. (*Johnson.*) But gorse appears to be a variety of furze, of lower growth, and the same as the whin-bush. In one line *Shakspere* names both "Tooth'd briers, sharp furzes, pricking goss, and thorns." (*Tempest.*) Gorse is the same as whins, a lower species of furze, growing only on wet grounds. (*Tollet.*) There be divers sorts of prickly broom, called in English by sundry names according to the speech of the country people where they grow; in some places furzes, in others whins and gorse, and of some prickly broom, or thorn broom. The general name is *Genista spinosa.* (*Ger.*) This author figures and describes six varieties: 1. Great furze bush, with yellow flowers, the greatest and highest growing about Exeter; 2. The small furze, the flowers of pale yellow; 3. The white-flowered, growing in our barren grounds of the north parts of England, low and close to the ground. 4. Dwarf or low furze, growing on the barren heath grounds of these southerly parts, low and close to the ground. 5. Needle furze or petty whin, growing on Hampstead Heath, flowers of pale yellow. 6. Scorpion furze, a stranger in England. *Mark.* directs that where land is over-run with gorse, furze, broom or any such weed, first to cut them up close to the ground, make them into faggots and stack them for fuel; then with hacks, picks, &c. to stub up all the roots left in the ground, by no means leaving any part of the roots behind; pile them into little heaps, and when dry burn them. He gives separate and distinct directions as to whins, which he describes as growing bushy and thick, very short and close to the ground; and which should be destroyed by paring off all the upper swarth of the ground two inches, with a thin, paring shovel, then turning the whinny or grass side downwards, to dry; and afterwards burning the whins in piles. *Fitz.* also gives copious directions how to amend gorsty, broomy, heathy and ferny grounds. In the Accounts in February 1587, a labourer was paid for mowing rushes and stubbing of gorses at Lostock, 2s. 8d.; April 1598, rodynge [ridding or clearing away] gorses, &c. at Lostock, and mowing rushes, twenty-five days, on their own table, 10s. 5d.

Gowns, &c. of Women. Their gowns be no less famous than the rest, for some are of silk, some of velvet, some of grograine, some of taffatie, some of scarlet, and some of fine cloth, of 10s., 20s., or 40s. a yard. But if the whole gown be not silk or velvet, then the same shall be laid with lace, two or three fingers broad, all over the gown, or else the most part;

or if not so (as lace is not fine enough sometimes) then it must be guarded with great guards of velvet, every guard four or six fingers broad at the least, and edged with costly lace; and as these gowns be of divers and sundry colours, so they are of divers fashions, changing with the moon — for some be of the new fashion, some of the old, some of this fashion, some of that, some with sleeves hanging down to their skirts, trailing on the ground and cast over their shoulders, like cow-tails. Some have sleeves much shorter, cut up the arm, and pointed with silk ribbons very gallantly, tied with true-love's knots. Some have capes reaching down to the midst of their backs, faced with velvet, or else with some fine-wrought silk taffatie, at the least, and fringed about very bravely: and (to shut up all in a word) some are plaited and rinsled [? rimpled, wrinkled] down the back wonderfully, with more knacks than I can declare. Then have they petticoats of the best cloth that can be bought, and of the fairest dye that can be made. And sometimes they are not of cloth neither, for that is thought too base, but of scarlet, grograine, taffatie, silk, and such like, fringed about the skirts with silk fringe, of changeable colour. But, which is more vain, of whatsoever their petticoats be, yet must they have kirtles [? outer petticoats] either of silk, velvet, grograine, taffatie, satin, or scarlet [? sarcenet], bordered with guards, lace fringe, and I cannot tell what besides. . . . . So far hath this canker of pride eaten into the body of the commonwealth, that every poor yeoman his daughter, and every husbandman his daughter, and every cottager his daughter, will not stick to flaunt it out in such gowns, petticoats and kirtles as these. *(Stubbes.)* In 1500, Henry VII. gave his queen £20, to buy gold of Venice, for to make a gown. This queen (Elizabeth of York) had in 1502 velvet gowns of crimson, blue, black, russet, purple, and other colours. Also a gown of satin figured, lined with yellow satin of Bruges. (*Eliz. of York.*) The charge for embroidering a gown of the Princess Mary in 1536 was 14s.; in January 1537, the gold-drawer was paid for pipes and pearls for a gown £7 17s.; in 1538, "a gown for Jane the fool" cost 16s.; 2½ yards of crimson velvet, to turn up a gown, cost 30s.; in 1540, 1½ lb. of gold for embroidering a night-gown cost 60s. (*Mary.*) In "The London Prodigal" (1605) Civit says to his sweetheart, "Frances, I'll have thee go like a citizen, in a guarded gown and a French hood;" and in "Eastward Hoe" (a comedy of the same date) Girtred says to her sister, "Do you wear your quoif with a London licket, your stamen petticoat with two guards, the buffen gown, with tuftaffetie cap, and the velvet lace." She also names

grogram gowns, lined throughout with velvet, as parts of the apparel of citizens' wives and daughters. (*Planché.*) For entries as to gowns see Index.

Grass, Grazing. In the Accounts in November 1620, the grazing of a cow at Whitaker was charged 4d. a week, or 2s. for six weeks; in 1620, a deal of grass in the eyes and dead eyes was bought for 6s., and grass in the saughes [the sallows] 6s.; half an acre of grass in the List [boundary or border ground] 7s. See Notes on Agistment and Beast-gate; also Index.

Grave. (Anglo-Saxon *græf.*) In December 1583, the charge for making a grave for Mr. Thomas Shuttleworth in the chancel of the parish church at Bolton, was only 6d. *Grave* (graf) is also a German title of nobility, as landgrave, margrave, palsgrave, &c. Prince Maurice of Nassau was usually in England called "Grave-Maurice," and *Baker's Chronicle* (1612) records that on St. Thomas's Day, the palsgrave [afterwards titular king of Bohemia, which see] and Grave Maurice, were elected knights of the garter, and the 27th December the palsgrave was betrothed to the Lady Elizabeth. (See Note.) Another *grave* or *greve* is derived from the Anglo-Saxon *gerefan*, to guard. *Chaucer* uses the word *gereves*, as guardians. It took several forms, as *grave*, *greve*, and, dropping the prefix, *reeve*, whence port-reeve, borough-reeve, &c., meaning generally the chief officer of a port or borough, a franchise or manor. Reeve usually signifies the bailiff of a manor; and grave has a similar meaning, as the grave of Pendle, in Lancashire. In the Accounts in December 1598, is an entry of £5 13s. 8¾d. paid to Abraham Colthurst for (inter alia) serving of the third part of the graveship of Pendle for Sir Richard Shuttleworth's land in Westclose. In February 1600, a gald was paid for Irish soldiers to the grave of Pendle for the same land 22½d. He also received ox-lay, and other galds, as would the constable of a parish or township. The office seemed to fall on the landowners; for in November 1612, Robert Ingham, "being grave for this year for my master," was paid 46s. 8d. (3½ marks). In October 1620, the grave of Ightenhill received the king's rent for that land £7 8s. 10d.

Grayling. (*Thymalus Vulgaris.*) I take this to be the same fish which in places of the north they call the umber. (*Ray.*) A fish of the genus *salmo*, called also umber, a voracious fish about sixteen or eighteen inches in length, found in clear rapid streams. (*Webs.*) The trout and grayling may be plentifully had at Buxton, which are generally esteemed the best in England. (*Leigh.*) The French call it *ombre*, which, as well as its Latin name *umbra*, is supposed to be derived from its quick gliding

away, like a shadow. (*Nares.*) At Rome it's counted a well-tasted and noble fish; and is best and fattest in the dog-days, and then the head is the best. (*Lovell.*) There is a good story in *Bayle* of a Roman gourmand pursuing the head of this fish from the triumvirs to a cardinal, who gave it to another, who gave it to a courtezan his mistress. The story is originally told by *Paulus Jovius, de Piscibus Romanis;* and Fletcher has worked it into his comedy of *The Woman Hater.* The fish is in both called *umbrana.* (*Nares.*) The grayling, by another name called umber, is a delicious fish to man's mouth; and ye may take him like as ye do the trout. These be his baits: March and April, the red worm; May, the green worm, a little breyled worm, the dock canker, and the hawthorn worm; June, the bait that breedeth between the tree and the bark of an oak; July, a bait that breedeth on a fern leaf, and the great red worm. Nip off the head and put on your hook a codworm before. August, the red worm, and a dock worm. All the year after a red worm. (*Fishing with an Angle.*) In the Accounts December 1594, two codlings and a grayling cost 2s.

Grease, Swine's. This was used to lubricate the axles of wagons and carts. July 1600, 3 lb. for the carts 12d.; October, 2 lb. for the wains 8d.; May 1601, 4 lb. for the carts 12d.

Green-fish. The cod. (*Coles.*) One variety is called the green cod (*Morrhua Virens.*) *Ray* in voce *Milwyn* gives it as a Lancashire word for green-fish, "forte à *Milvo*, q. piscis milvinus." *Ainsworth* gives in voce *Milvus*, a horned fish that lieth upon the top of the water, with a fiery tongue that shineth in a dark night. It is not improbable that green fish may mean fresh cod, as distinguished from salted. In the Accounts in December 1608 (at London) a piece of green fish, a thornback and a couple of roach and some sprottes cost 14d.; April 1609, green fish and flounders 8d. See also Milan or Milwyn Fish.

Greenhew or Greenhue. This originally meant the *vert* in forests; that is, everything that beareth a green leaf in a forest that may cover a deer. Manwood divides it into overt-vert and nether-vert, which the law-books call haut-bois (highwood) and sub-bois (underwood). Amongst the former are oaks, beeches, ashes, poplars, maples, alders, &c. Amongst the latter hawthorn, blackthorn, &c., and even brakes, gorse, heath, &c., but not herbs or weeds. Vert or greenhew is sometimes taken for that power which a man hath by the king's grant to cut green wood in the forest. In Westmorland, greenhew is a certain tribute paid to the lord of the manor for liberty of cutting off the boughs or heads of certain trees. (*Kennett.*)

The "greenhew" in the Accounts is of this nature, and is called an "amerciament" paid by the tenants of Barbon, Westmorland, to the Shuttleworths, as lords of the manor. It appears to have been 2d. each tenant. In 1590, the tenants of the lordship paid for their greenhew according to the extreat 9s. 2d. (55 tenants); 1591, for the amerciaments of the tenants of Barbon every one 2d., which is called greenhew 8s. 6d. (51 tenants); 1594, received of the bailiff for every tenant, their 2d. for amerciament within the lordship, called the greenhew, due at Pentecost, 8s. 2d. (49 tenants); 1598, for greenhew due at Whitsuntide, £15 7s. 11d. [This must have included other rents or payments.] August 1620, greenhew of Barbon, 7s. 4d.

Grime (Ice. *gryma*, Anglo-Saxon *grum*), soot, foul matter, dirt. This Scandinavian word is still in use in the East Riding of Yorkshire, &c. Shakspere has the word grime in the *Comedy of Errors* and in *Lear*, "My face I'll grime with filth." In August 1595, grime, galls, and copperas (for making writing ink) cost 6d.

Gripping. A *grip* or gripe (Anglo-Saxon *Græp*) a little ditch or trench. (*Ray.*) A drain or ditch. (*Var. dial.*) Gripping is cutting ditches or drains, or draining gutters. In 1583, for gripping land at Hoole 2s. 4d.; May 1586, gripping a day at Lostock 5d.; June 1586, gripping the wheat croft at Hoole 2s.; November 1598, a labourer making grips in the meadow at Tingreave, to dry it somewhat withal, 3s.

Groat. A coin in value 4d. So called from Danish *groot*, i.e. great; for before this piece was coined by Edward III. we had no silver coin larger than a penny. In 1593, wheat is said to be eight groats the mett; in modern English 2s. 8d. the bushel.

Groats. (Anglo-Saxon *greot* or *gryt*, grit.) Oats hulled or coarsely ground. In 1583, received for a peck 12d.; 1585, for seven metts of meal and a peck of "shillynge grotes" 19s.; November 1601, twenty metts grotes (4s.) £4. In an account of the oatmeal made at Gawthorpe in 1602, are included eight metts of cut grotes. March 1606, a load of groats bought at Preston and sent to Wichfurth, 10s. 8d.; August 1608, half a peck of oatmeal groats 9d.; January 1609, a peck of ditto 19d. (probably for black puddings); September 1588, a meal sieve and a groat riddle cost 12d.

Grocer. (French *grosse*, great). So called because formerly they sold nothing by small parcels, but only "à la grosse," by the great. Or probably from *grossis*, figs, which they very considerably traded in. (*Minshew.*) They were also called spicers and pepperers, from dealing in spices. They also sold drugs, and in the fifteenth century hawks. (*Fosb.*) The grocers'

company (first incorporated by that name in 1345) was and is one of the twelve city corporations or companies in London. In July 1620, a grocer was paid his bill, 4s. 11d. Spices were bought at stated periods of a London grocer or confectioner. See Spices.

Grograine or Grogram. (*Gros grain*, French.) Stuff made of silk and hair. A coarse kind of silk taffety, usually stiffened with gum. (*Halli.*) Some lythe or thick grograym was bought with other things in May 1598. In September 1617, twenty yards of grogram (at 9s. 6d.) cost £9 17s.

Grouppe. Groop, a pen for cattle; the place in a stable where the horses or cows dung. (North, in *Halli.*) November 1604, for paving about the great barn and the "grouppe" in the lower oxen-house (4½d. the day), 3s. 4d.

Gudgeons. (*Gobio fluviatilis.*) Small as this fish is (seldom exceeding six or seven inches) its flesh is very delicate. The Thames fishermen inclose shoals in their casting nets, and keep them in their well-boats (as do the London fishmongers in tanks) alive for sale. They are preyed on by the pike, trout, perch, &c., and are used by the angler as baits. *Mark.* says gudgeons are fishes of eager bite, most foolish, least affrightful and soonest deceived. Thus to be easily caught or deceived was said to be swallowing a gudgeon. Shakspere, in the *Merchant of Venice*, says —

> —— Fish not with this melancholy bait,
> For this fool's gudgeon, this opinion.

In April 1598, dayes and godyons cost 4d., and in March 1609, goodgeons 4d.

Gum. The sort used for ink was either gum Arabic (from a species of Acacia) or gum Senegal. In the Accounts, two ounces of gum with two of copperas and four of galls, were the proportions of these ingredients for writing ink.

Gum Dragon. A corruption of Tragacanth (of τραγος a goat and ακανθα a thorn), a gum obtained from the goat's-thorn, which was considered softening, and was used in medicine for coughs and catarrhs.

Gun. (Welsh *gwn.*) The name used for most kinds of fire-arms above the size of pistols; but more generally used to dencte hand-guns, in contra-distinction to cannon and artillery. The Italians first invented the hand-cannon or *goane*, which was used in England as early as 1446. (*Planché.*) It was also the name for a great flagon of ale, sold for 3d. or 4d. (*Ray.*) In the Accounts in February 1584, two ramperes [usually rampart, but here rammer or ram-rod] for two guns cost 6d.; April 1587, Thomas Marche

the cutler, for dressing four guns of Mr. Farington's, had 2s.; November, dressing and dighting of guns, 7d.; December 1609, Titus Marshe, for stocking a gun, 18d.

Gunpowder. Probably a Greek invention, but then only used in recreative fireworks, and not applied to war projectiles till about the beginning of the fourteenth century. From a tract on pyrotechny by Marcus Græcus, Roger Bacon, in 1270, learned that its composition was 2 lb. charcoal, 1 lb. sulphur and 6 lb. saltpetre, well pulverised and mixed. (*Fosb.*) It was first made in England in the time of Elizabeth. Evelyn says that his ancestors first brought powder-mills into England, before which we had all our powder from Flanders. At first it was not corned, but remained in its mealed state, and was then called serpentine powder. (*Meyrick.*) The *Dic. Rus.* gives full directions for making gunpowder, and says there are three kinds, cannon, musket, and pistol powder; of each of which are two sorts, a stronger and a weaker, differing only in the several proportions of the three ingredients, as—

	Cannon.	Musket.	Pistol.	Cannon.	Musket.	Pistol.
	lb.	*Strong.*	lb.	lb.	*Weak.*	lb.
Nitre	100	100	100	100	100	100
Sulphur ...	25	18	12	20	15	10
Charcoal ...	25	20	15	24	18	18

In December 1582, 1 lb. of gunpowder cost 16d.; in April 1592, 13d.; in January 1594, 1 lb. to scour the guns and to remain in the house, 16d.; July 1611, 1 lb. 12d.

Guttering land. In March 1538, guttering ten roods of land at Lostock, 12d.; April 1598, ditto the ground for plough at Lostock, two men twenty-five days on their own table, 10s. 5d. See Gripping.

Haberdasher. Derived from the German question "Habt ihr das?" (Have you that?) a question frequently asked of those who sell many articles. (*Minshew.*) Perhaps from *habe*, German, goods, and *tauschen*, German, to barter or truck. (*Webs.*) The London Livery Company were anciently called hurrers and milliners, the latter from their merchandise, which came from Milan, consisting of ouches, brooches, aiglettes, spurs, capes, glasses, &c.; also pins (before the use of which English ladies fastened their garments with points, or skewers of thorns.) For this last article alone £60,000 a year is said to have been paid to foreigners in the early years of Elizabeth's reign. In 1580 London is said to have been full of haberdashers' shops, and they sold amongst other wares French and

Spanish gloves, French cloth or frizard (frise), Flanders-dyed kerseys, daggers, swords, knives, Spanish girdles, painted cruses, dials, tables, cards, balls, glasses, fine earthen pots, saltcellars, spoons, tin dishes, puppets, pennons, ink-horns, toothpicks, silk, and silver buttons. (*Herbert.*) A seller of smallwares, confined at present to ribbons, tapes, pins, needles and thread. (*Smart.*) In the north it is a term for a schoolmaster. (*Halli.*) July 1620, paid the haberdasher his bill, £3.

Haberdine. (*Habordéan*, French: some derive it from Aberdeen.) Salted cod; cod of that kind usually salted.

> And warn him not to cast his wanton eyne
> On grosser bacon, and salt haberdyne.

In an old register of Bushey, co. Wilts, "Mr. Gale gave a haberdine fish and half a peck of blue peas to twenty widows and widowers once a year." In December's husbandry, *Tusser* says — "Broom faggot is best to dry haberden on." In October 1621, a couple of pounds at Stourbridge fair cost 12d.

Habergham Eaves. Supposed by Whitaker to have been originally Hambrig-Eaves, signifies a tract of ground surrounding a principal mansion. The township stretches nearly N.W. and S.E. from Padiham Bridge to the top of Hore Law, a long and uniform ascent of about four miles, and from Bradley Brook, the ancient boundary of Hapton, west to Ightenhill Park, and afterwards to the Calder, east, from one to two miles. At the time of the great inquisition in 1311, there were in Habergham, demised to tenants at will, 248½ acres, £4 2s. 10d; Adam de Holden and Henry de Bridtwisell two oxgangs of free land 6s.; but this does not include two oxgangs granted long before by Roger de Lacy, being the original demesne of Habergham Hall; including which the basis of property here can only have been half a carucate, the usual proportion of hamlets in this neighbourhood. In February 1600, three fifteenths and three parts of a fifteenth on the lands of the Shuttleworths in this place paid 15d.; and in January 1613, the ox-lay thereon was 5d.

Hacking. For a notice of this early seat of the Shuttleworths see p. 312. Of the ancient family of Hacking a few notes may be added. A William del Hakkyng was witness to a deed of 24th June, 2nd Edward I. (1273), to another deed at Pontefract in 1283; and to two grants of Henry de Lascy, Earl of Lincoln, without date, but of course prior to 1311, when that earl died. A Bernard del Hakkyng witnessed a deed of 1308; a Master Bernard del Hakkyng was a juror at Cliderhou on the Wednesday

after Epiphany, 6th Edward II. (i.e. January 1313); a Bernard del Hakkyng witnessed a deed of 24th June, 7th Edward II. (1314); and another at Whalley in 1317.

Hagge. Amongst various other significations this meant a small wood or inclosure of any kind (*hæg*, a hedge, Anglo-Saxon); a mire in a moss; or any broken ground in a bog. (*Halli.*) In July 1591, are named "three acres in the school-house hagge, and in the meadow at Cramton-yate."

Hair and Hair-powder. From a vague notion that abundance of hair denoted a lack of brains, came the odd proverb, "Bush natural, more hair than wit." Shakspere quotes it in the *Two Gentlemen of Verona*. In his time dyeing the hair was customary, to improve its colour; so Benedick requires, as one of the perfections of his imaginary wife, that "her hair should be of what colour it please God." False hair was much worn by ladies at the same period; and in the *Merchant of Venice* such locks are called

> —— the dowry of a deceased head,
> The skull that bred them in the sepulchre.

False hair is also alluded to in Shakspere's 68th sonnet. It seems by these and other allusions to have been considered a new practice to procure hair from the dead for the living. (*Nares.*) As to the fashion of the hair and head-dress, a satirist writes: — Then followeth the trimming and tricking of their heads, in laying out their hair to the show, which of course must be curled, fristed, and crisped, laid out (a world to see) on wreaths and borders, from one ear to another. And lest it should fall down it is underpropped with forks, wires, and I cannot tell what. Then, on the edges of their bolstered hair (for it standeth crested round about their frontiers, and hanging over their faces, like pendices [pent-houses] or veils, with glass windows on every side) there is laid great wreaths of gold and silver, curiously wrought and cunningly applied to the temples of their heads. And for fear of lacking anything to set forth their pride withal, at their hair, thus wreathed and crested, are hanged bugles (I dare not say baubles), ouches [jewels], rings, gold, silver, glasses and such other childish gewgaws, and foolish trinkets besides, which, for that they be innumerable, and I unskilful in women's terms, I cannot easily express. . . . . They are not simply content with their own hair, but buy other hair, either of horses, mares, or any other strange beasts, dyeing it of what colour they wish themselves. And if there be any poor woman that hath fair hair, these nice dames will not rest till they have bought it. Or if any children have

fair hair, they will entice them into a secret place, and for a penny or two they will cut off their hair. And this they wear in the same order as though it were their own natural hair; and upon the other side, if any have hair of her own natural growing, which is not fair enough, then will they dye it in divers colours, almost changing the substance into accidents by their devilish and more than thrice cursed devices. . . . . Then on tops of these stately turrets (I mean their goodly heads) stand their other capital ornaments, as French hood, hat, cap, kercher, and such like; whereof some be of velvet, some of taffatie, some (but few) of wool, some of this fashion, some of that, and some of this colour, some of that, according to the variable fantasies of their serpentine minds. And to such excess it is grown, as every artificer's wife almost will not stick to go in her hat of velvet every day; every merchant's wife and mean gentlewoman, in her French hood; and every poor cottager's daughter in her taffatie hat, or else of wool at least, well lined with silk, velvet, or taffatie . . . . . They have also other ornaments besides these to furnish forth their ingenious heads, which they call "cauls," made netwise, to the end, as I think, that the cloth of gold, cloth of silver or else tinsel (for that is the worst wherewith their heads are covered and attired withal underneath their cauls) may the better appear, and show itself in the bravest manner. And some wear lattice caps with three horns, three corners I should say, like the forked caps of popish priests, with their periwinkles, chitterlings, and the like apish toys of infinite variety. . . . . Another sort . . . . . are so far bewitched as they are not ashamed to make holes in their ears, whereat they hang rings and other jewels of gold and precious stones. (*Stubbes.*) Sir Richard Shuttleworth, as a sergeant at-law and judge, wore hair-powder. In July 1593, 12d. was paid for "Hollandes pouther" for him; this may have been either hair-powder or gunpowder. In April 1594, some powder was brought for him from Chester, costing 12d.

Hair of Animals, Haircloth, &c. Hair of deer was used for stuffing saddles, &c. In April 1605, 3 lb. for my master's saddle cost 6d. Hair for mixing with lime, &c., for mortar or plaster, so as to hold or bind, was then in use. In 1583 a stone cost 4d.; April 1590, four stone of short hair 16d.; July 1594, a stone of short hair to the lymer [plasterer] 6d.; February 1598, four stone short hair to be plaster, 16d.; April 1603, to the tanner for twenty stone of hair for the plasterers [at the walls and ceilings of Gawthorpe] at 4d., 5s. 8d.; May, to the tanner in Whalley, for three score stone of hair to make plaster with (4d.), 20s.; August 1620, half a

stone of hair 4d. [Hair for plaster, in 1856, costs from 10d. to 16d. per lb.] Then as to long hair (from tails and manes) for hair rope, haircloth, &c., in October 1588, 9 lb. cost 3s.; May 1589, a stone of cow-hair towards the making of a hair [? cloth or rope] 4s.; February 1595, the tanner for 3½ stone 3 lb. hair, towards a haircloth to the kiln (4s. 2d.), 15s. 4d.; Giles Ainsworth, for spinning and rolling 38 yards of haircloth, 11s.; February 1598, half a stone of hair to be ropes for the Piele garden, 2s. In November 1586, 35 yards of haircloth were bought to be a *hare* to the kiln at Smithills, 32s. 6d. [A *hayre* was a garment made of goat's hair; but this may be a sort of sieve, for sifting the lime.] October 1588, making a haircloth, and for 1 lb. of hair to the same, 9s. 10d. May 1621, 12 yards, 12s. Haircloth is still used for covering gunpowder in waggons or on batteries, &c.

Hake or Hack. In the north of England the name for a pick-axe or mattock. (*B. Dic.*) A strong pick-axe or hoe; a mattock, a spade. (Var. dialects, *Halli.*) In April 1594, we have the laying of a hake; and in February 1587, the smith for laying a hake, an axe, and plane [or plough] irons at Lostock, 3s. To lay is to re-steel the edge of any edged tool of iron.

Halgh. This terminal syllable in Lancashire local names, as Ponthalgh, Hesmanhalgh, Dunkenhalgh, and in many which have become personal, as Ridehalgh, Greenhalgh, &c., is only a modification of the word *how* or hill, with a strong Lancashire aspirate. (See addition to Thoresby's *Ducatus*, p. 267, by Dr. Hickes.) So Nuttall, anciently Nuthalgh, is frequently spelled Nutto or Nuthow, in charters.

Halifax. This populous and flourishing market town in the West-Riding (18 miles S.W. of Leeds) has long been celebrated for its woollen manufactures, and in the sixteenth century it was a place of great resort and repute as a mart for various agricultural products, no less than manufactured commodities. The first mention of Halifax in the statute-book is in an act of the 2nd and 3rd Philip and Mary, cap. 13 (1555-6) "An act for the inhabitants of Halifax to buy wools." Yet this act shows that the woollen manufacture was then no new thing there; for it recites "That the inhabitants of that parish, and other places thereto adjoining, did live altogether by cloth-making; and that above 500 householders were thereby increased within forty years then past." This act was passed to remove the restriction of the statute 37th Henry VIII. cap. 15, so far as to permit, under certain limitations, the inhabitants of Halifax to buy wool, and retail it out for the benefit of poor craftsmen there, who could not purchase it in

larger quantities. (*Smith's Wool.*) In Thomas Deloney's "History of Nine Worthy Yeomen of the West," we read of "three famous clothiers living in the north country," one of whom named Hodgkins [a Flemish name, q.d. the son of Hodge] he assigns to Halifax, — a proof that when he wrote that town was in great repute for its woollen manufacture and trade. Another article it seems to have had some name for, at the period of our Accounts, for amongst other purchases there for the family of a Lancashire gentleman were "Halifax cakes." In this respect we live in degenerate days, for no one now seems to know anything of these dainties of our forefathers. Halifax also had the honour of sharing with Hull the rogues' and vagrants' malison. In the "Beggars' and Vagrants' Litany" is the prayer — "From Hell, Hull and Halifax, Good Lord deliver us," — from Hull, because of the severe chastisement they met with in that well-governed town; from Halifax, because of a law for instantly beheading with an engine [a sort of guillotine called the "Halifax maiden"] those taken in fact of stealing cloth, without any legal proceedings; being thus probably more terrible to them than hell itself. (*B. Dic.*) There is and hath been of ancient time a law or rather a custom at Halifax, that whosoever committeth any felony and is taken with the same, or confess the fact upon examination, if it be valued by four constables to amount to 13½d. he is forthwith beheaded upon one of the next market days (Tuesday, Thursday and Saturday) or else on the same day he is convicted, if market be then holden. The engine of execution is a square block of wood of the length of 4½ feet, which doth ride up and down in a slot, rabbit, or regal, between two pieces of timber, framed and set upright, five yards in height. In the nether end of the sliding block is an axe, keyed or fastened with an iron into the wood, which, being drawn up to the top of the frame, is there fastened by a wooden pin; into the midst of which pin a long rope is fastened that cometh down among the people; so, when the offender hath made his confession, and laid his neck over the nethermost block, every man there that can taketh hold of the rope, and, pulling out the pin, the head block wherein the axe is fastened doth fall down with such violence that if the neck of the transgressor were so big as that of a bull, it should be cut in sunder at a stroke, and roll from the body by a huge distance. If the offence be for any beast, one of the same kind, being tied to the rope and driven, doth draw out the pin, whereby the offender is executed. (*Harri.*) In the Accounts, goods by carriers from London were conveyed to Halifax, and a man on horseback, or with a cart, was sent to fetch them thence

to Gawthorpe. In March 1589, a man rode from Smithills to Halifax to get books conveyed to York which came from London; March 1600, a load of malt was bought of Richard Nicholls of Halifax for 13s.; September 1601, twelve strike [bushels] of seed wheat at Halifax (2s. 8d.) and 6d. more, cost 32s. 6d.; December 1604, 1 lb. of pitch for the smith cost there 4d.; thirteen packs (or pecks) of leather patches to be size for the plasterers [at the new hall, Gawthorpe] (4d.) 4s. 4d.; March 1610, was given to Halifax fiddlers by my master's appointment 12d.; May 1610, Halifax cakes [some local dainty now unknown] 2s.; August 1612, $6\frac{1}{2}$ gallons of sack (10d. the quart) 21s. 8d.; $9\frac{1}{2}$ gallons of white and claret wine (6d. the quart) 19s.; $14\frac{1}{2}$ dozen of candles (3s. 8d.) 54s.; December, a load of beans bought at Halifax 14s.

Halliwell. (Haly or Holy well.) A township in the parish of Deane, two miles N.W. of Bolton. In this township is Smithills Hall, an ancient mansion, formerly belonging to the Radcliffes, till the reign of Henry VII., then to the Bartons, — from 1582 to 1599, the residence of Sir Richard Shuttleworth, judge of Chester, who married the widow of a Barton, — afterwards to the Lords Fauconberg, and now the seat of Peter Ainsworth Esq. The following particulars of the township of Halliwell are derived from the MS. (short-hand) collections towards a history of the county, of the late Dorning Rasbotham Esq.: — The township of Halliwell, in the parish of Deane, hath at the north and north-west the high lands of Horrocks Moor and Smithills Dean, by which it is separated from the township of Longworth; at the north the township of Sharples; that of Little Bolton to the west; at the south-west the township of Heaton, and at the west that of Horwich. In this township are Smithills Hall, a mile and three quarters north-north-west, in a direct line, from Bolton cross; the seat of Roger Dawkins Esq., and a considerable farm-house called Lightbounds. Here, too, are mills upon the rivulet which runs to the south from Smithills house, and the turnpike road from Bolton to Chorley runs through the township. (Yates's *Survey*, 1785.) Part of the inhabitants of this township have purchased their tithes; the rest pay a modus to the Rev. Richard Rothwell. (Adams's *Ind. Vill.* 1680.) Halliwell is in Salford Hundred; in 53° 42′ N. Lat. and 2° 17′ W. Long. It was the place of residence of a knight. According to Constable's return in the year 1780, there was only one public-house in this township. The following is from conversations with Mr. William Makan in 1786: — Dean Brook runs by Smithills Mill, at which place there is a stone bridge of one arch over it.

In this township there is also another small brook, over which a popish cross lies as a bridge for foot passengers. The spring called Holywell rises in this township. At this spring was held a "Spaw fair" upon Whitsun Tuesday, to which many people (some hundreds usually) resorted, and where ale was, in the memory of the relator, sold. In this township stands Smithills Hall. There are no other gentlemen's houses than that of Richard Dewhurst Esq., one of his Majesty's Justices of the Peace for the county. There is a public school for poor children, where they have been taught to read, which (with the rest of the cottage as a residence for the schoolmaster) was left by an old bachelor in the reign of King William, who did not endow it with any salary. In this township are two mines for coal; that at Hollin Hey is good. It is got at no very great depth below the main, not above half a yard in thickness. It is sold at 2½d. a bucket. The other is upon Smithills Dean, and is the property of the heiress of the late Edward Byrom Esq. At a place called the Port Bloomeries are iron forges. Wheat, oats, and some little barley are usually sown. Marle is the common manure. The acre here is eight yards to the rood. In the township two carding engines, worked by water, have lately been erected, and the annual expense of the poor amounts to more than £100 a year. (*D. Rasb. MSS.*) In January 1583, to the church master for a fifteenth to the papists and rogues at Manchester, 18d.; a gald for oxen that they should not be taken to the queen's use by the takers, 9d.; August, to the constable, for a gald, about a suit at Rivington, 8d.; April 1588, for all the tithes for the demesne of Smithills lying in Halliwell, 12s.; November 1591, one fifteenth for the demesne of Smithills, lying in Halliwell, 18d.

Halters. (*Hœltre*, Anglo-Saxon.) A rope to tie about the neck of a horse or malefactor. (*B. Dic.*) It might have been added, "or of a wife for sale." In 1531, the bursar of Durham paid 2d. for an ordinary halter, 6d. for one for the smithy. (*Finchale.*) Those bought in the Accounts were hempen, and varied from 1d. or 2d. to 3d. each. See Index.

Hammer. In July 1600, a great hammer to cleave stones with [for the new hall at Gawthorpe] weighing 10 lb. cost 3s. 6d., and twelve wedges 15d.

Hapton. This is the most remote of the eight townships immediately dependent upon the church of Whalley, though within the chapelry of Padiham, and a manor belonging to the Townley family. Dr. Whitaker suggests its origin from *Mep*, Anglo-Saxon, a heap; but he must have substituted M for H. The Anglo-Saxon word is *heap* or *heop*, and the heap-

tun is the high-town; an etymology according with the situation of the place, sloping as it does in a continued ascent of more than three miles from the bed of the Calder to the summit of Hameldon. On the verge of the Castle Clough, a deep and winding dingle, once shaded with venerable oaks, are the small remains of the castle of Hapton, the seat of its ancient lords, and, till the erection of Hapton Tower, the occasional residence of the De la Leghs and Townleys. Beside the ancient park of Hapton, two others, of much later date, were successively imparked by Sir John Townley. The first, of comparatively small extent, consisting of old inclosed lands, for which the license bears date 12th Henry VII. [1496-7]. The second, which did not take place till 1514 or 1515, was almost a complete inclosure of the open fields and wastes of the township; consisting of no less than 1,100 Lancashire acres; and after Knowsley it appears to have been the largest park in the county. Its deer were destroyed before 1615, though it was not divided into tenements before the beginning of the eighteenth century. Sir John Townley built Hapton Tower, where he spent his later days, and died in 1539 or 1540. The tower was inhabited in 1667, but has long been destroyed to the foundation. Within the contiguous demesne of Habergham is a hollow, which tradition points out as a pit-fall, dug for impounding the stray deer, when the two families of Townley and Habergham were on bad terms. From a survey of the manor of Hapton, by order of the parliament commissioners, its number of acres was found to be 1,857; the rents £218 10s. 1d.; besides fines and foregifts, as it was mostly let upon lives. In the Accounts, in April 1600, for mending the way in Hapton Park, upon the man's own table, three days, 1s. 6d. In 1583, was paid to the keepers, a fee of 4s., and for the carriage of a buck thence to Gawthorpe, 4d.; August 1587, one of the keepers who brought a stag to Smithills, had a fee of 7s.; and in August 1588, and in August 1589, ditto ditto, the fee was for each buck, 5s.

Harrison, William. Of this Elizabethan writer, upon whose "Description of England" we have drawn largely for these notes, we may briefly state that he was a native of London, educated at Westminster School under Alexander (afterwards) Dean Nowell. He subsequently studied both at Oxford and Cambridge, and after leaving the latter, became domestic chaplain to Sir William Brooke Knt., lord warden of the Cinque Ports, and baron of Cobham in Kent, who is supposed to have given him the living of Radwinter in Essex in February 1558, which he held till his death in the end of 1592 or beginning of 1593. He obtained a canonry of Windsor, and was buried there.

Harrows and Harrowing. In the Accounts, in February 1588, making three harrows cost 12d.; in March 1589, making two cost 6d. In April 1586, a gang or set of harrow-pins cost 2s. 4d.; February 1589, half a gang 15d.; 1583, harrowing twelve acres and a rood land at Lostock cost 6s. 6d. April 1610, one man harrowing twelve days 12d., and (September 1583) a boy to drive the harrow four days, 12d. See Index.

Harwood, Little. An estate in the neighbourhood of Clayton, now the property of Mr. Lomax of Clayton Hall.

Haslingden. (q.d. Hasel-dene). This market town in the parish of Whalley (eight miles north of Bury) had three fairs, May 1, July 1, and October 18, for horned cattle, horses, sheep, cloth and pedlary. In March 1583, fifteen lambs sold there fetched 18s. 6d.; in June 1621, at the fair, for twenty feeding wethers, 7s. 4d. each; 1617, received for Young Star (an ox) sold at the fair, £4 14s.

Hasps. (*Hasper*, French, to wind.) A reel to wind yarn on. (*B. Dic.*) Hence hanks of yarn. August 1602, delivered to Elizabeth [the housekeeper] twenty-eight hasps or slippings [skeins] of line yarn, little and much [large and small] and five hasps or slippings of canvas yarn, little or much: all the said yarn is to be dighted [dressed] by her.

Hastings. A variety of peas.

Hats. (*Hatyr*, *hat*, British; *Hætt*, Anglo-Saxon.) A covering for the head, of any form. The chiefs of the Britons wore the hatyr, ata, or hat, of which many with convex crowns appear on the British coins. (*Fosb.*) Anglo-Saxon writers mention the *fellen hæt*, the felt or woollen hat, which was a head-covering shaped like the ancient Phrygian cap. The hat of more modern times dates from that worn by Charles VII. on his triumphal entry into Rouen in 1449; when they began to take the place of the chaperons and hoods previously worn in France. (*Henault.*) Hats were first manufactured in England by Spaniards in 1510: before that time both men and women wore close-knit woollen caps. (*Stowe.*) Very high-crowned hats were worn by Elizabeth's courtiers, and the fashions of the time were thus described by one who despised them: — Sometimes they use them sharp on the crown, perking up like the spere, or shaft of a steeple, standing a quarter of a yard above the crown of their heads, some more, some less, as please the fantasies of their inconstant minds. Other some be flat and broad on the crown, like the battlements of a house. Another sort have round crowns, sometimes with one kind of band, sometimes with another, now black, now white, now russet, now red, now green, now yellow; now

this, now that, never content with one colour or fashion two days to an end. And as the fashions be rare and strange, so is the stuff whereof their hats be made diverse also; for some are of silk, some of velvet, some of taffatie, some of sarcenet, some of wool, and, which is more curious, some of a certain kind of fine hair; these they call beaver hats, of 20s., 30s., or 40s. price, fetched from beyond the seas. And so common a thing it is, that every serving man, countryman and other, even all indifferently, do wear of these hats. For he is of no account or estimation amongst men if he have not a velvet or taffatie hat; and that must be pinked and cunningly carved of the best fashion. Besides this, of late there is a new fashion sprung up amongst them, which they father upon the Frenchmen, namely, to wear them without bands. Another sort are content with no kind of hat without a bunch of feathers of divers and sundry colours peaking on top of their heads. . . . . Every child hath them in his hat or cap: many get good living by dyeing and selling of them, and not a few prove themselves more than fools in wearing them. (*Stubbes.*) See also the notes on Hair, Caps, &c. In the Accounts, in October 1590, stuff to dress Sir Richard Shuttleworth a hat cost 6d.; June 1596, three hats to the children 6s.; June 1599, three yards of cokeggynge lace [coggyn, a mill, *P. P.*— Cog-ware, a coarse woollen cloth, named in the 13th Richard II. *Crabbe*] for two hats of my master 8d.; May 1606, a hat for John Shuttleworth's brother 15d.; May 1611, two hats and bands to Leigh and Lawrence 7s. 2d.; March 1613, a hat to J. Leigh 5s.; December 1616, a hat and taffety band, in London, 13s.; September 1617, a hat for my master 14s. 6d.; a hat and bands to my mistress 30s.; December, a hat and band to my young master 4s. 8d.; January 1619, two hats for the little children 5s.; July, a hat to Mr. Ugh: 7s.; October, to Mr. Richard a hat 2s. 6d.

Hattock. A shock of twelve sheaves of corn. (*Ray.*) October 1611, shearing twenty-six hattocks of oats, 8d.

Hawks and Hawking. I cannot trace the origin of hawking to a period earlier than the middle of the fourth century. It was practised abroad some time before it was known in this country. The period of its introduction cannot be clearly determined; but about the middle of the eighth century Boniface, archbishop of Mons, an Englishman, presented to Ethelbert King of Kent one hawk and two falcons; and a king of the Mercians requested the same prelate to send him two falcons, trained to kill cranes. In the ninth century the sport was very highly esteemed by the Anglo-Saxon nobility. Alfred the Great is even said to have written a treatise on

hawking, but no such work can with certainty be attributed to him. This amusement continued to be fashionable to the end of the Saxon era. Edward the Confessor spent the whole of his leisure time in hunting or hawking. The ladies and church dignitaries among the Anglo-Normans pursued and excelled in it. The hawk was carried on the wrist, which was protected by a thick glove. Its head was covered with a hood, its feet secured to the wrists by straps called jesses, and to its legs were fastened small bells, toned to the musical scale. Thomas à Becket, going as ambassador from Henry II. to the court of France, took with him dogs and hawks of various sorts, such as were used by kings and princes. Fitzstephen (towards the close of that reign) states that the Londoners delight themselves with hawks and hounds. The Boke of St. Alban's contains a tract on hawking. In the reign of Edward III. the King of Scotland sent him a falcon-gentle as a present, and the king rewarded the falconer with 40s., a proof of the value of the bird. Down to the reign of Richard II. hawking continued to be one of the favourite amusements of the higher ranks and of the clergy, and falcons were sold at very great prices, and guarded with jealous care. In the reign of Henry VII. the laws as to hawks were exceedingly severe, especially against persons taking the young from the nests or destroying the eggs. Hawking continued to be in favour during the reigns of Elizabeth and James I. At the beginning of the seventeenth century a gos-hawk and a tassel-hawk were sold for 100 marks [£66 13s. 4d.] a large sum in those days; and in the reign of James I. Sir Thomas Monson gave £1,000 for a cast [a couple] of hawks. The books of hawking assign to the different ranks of persons the sort of hawks proper to be used by them, as follow: — The eagle, vulture and merloun [merlin?] for an emperor; the ger-falcon, and its tercel for a king; the falcon and tercel gentle for a prince; the falcon of the rock for a duke, the falcon peregrine for an earl; the bastard for a baron; the sacre and sacret for a knight; the lanere and laneret for an esquire; the marlyon for a lady; the hobby for a young man; (these be hawks of tower, and be both ill-ured to be called and reclaimed); the gos-hawk for a yeoman; the tercel for a poor man; the sparrow-hawk for a priest; the musket for a holy-water clerk; and the kestrel (or kite) for a knave or servant. The king's hawks were kept at the Mews, Charing Cross, Westminster, as early as 1377; and in 1537 (27th Henry VIII.) the hawks were removed, and it was converted into stables for the king's horses. The practice of hawking declined from the perfection of the musket; and its fall was very rapid.

Hentzer in 1598 records that it was then the general sport of the English nobility; most of the best treatises on the subject were written at this period; at the commencement of the seventeenth century, hawking seems to have been in the zenith of its glory. At the close of that century, it was rarely practised, and in a few years afterwards hardly known. (*Strutt.*) "The hawks of Ireland called goshawks (says *Fynes Morrison*) are much esteemed in England; and they are sought out by many and all means to be transported hither." Derrick, in "The Image of Ireland," written in 1578 and published in 1581, thus celebrates the seven varieties of hawks bred in Ireland, which he observes, are "peerless for speediness of wing:"

The *goshawke* firste of all the crewe
Deserves to have the name;
The *faucon* next in high attemptes,
In glorie, and in fame.

The *tarsell* then ensueth on,
Good reason 'tis that he,
For flying hawkes in Ireland, next
The faucon plaste should be.

The *tarsell gentel's* course is nexte,
The fourthe peere of the lande
Combined to the faucon with
A lover's friendly bande.

The pretty *marlion* [merlin] is the fifth,
To her the *sparhawk* nexte,
And then the *jacke*, and *musket* laste
By whom the birdes are vexte.

These are the hawkes which chiefly breed
In fertile Irish ground;
Whose match for flight and speedie wing
Elsewhere be hardly founde.

We have great store of eagles or ernes; the most excellent aëry of which is the Castle of Dynas Bran, "not much from Chester." We have also the lanner and the lanneret; the tercel and the gos-hawk; the musket and the sparhawk; the jack and the hobby; and finally some (though very few) marlions [merlins]. (*Harri.*) See also "Hawking and Falconry" in *The Gentleman's Recreation.* Two falcons and a goshawk cost £3 in 1530; five falcons and a tercel £8; and five falcons £7 6s. 8d.; so that the value of a tercel was about 13s. 4d.; and a falcon about 29s. 4d. In the Accounts, in December 1611, there was spent by John Leigh, his horse

and hawks in coming down from London to Gawthorpe, 9s. 6d.; July 1612, hawk hoods 16d.; September, a pair of hawk bells, 6d.; to John Leigh for hawks' beef 4d.; October, mending the hawk-mew at Barton 2d.; daggs to the falcon (rags or jagged cloths) 12d.; hawks' beef for a month 3s.; July 1620, a man was paid for watching or tending the hawks nest for eleven weeks 22s.; September 1621, to a man who tended the hawks' nest at Lanscale 2s. In August 1618, paid for a gos-hawk 48s. 4d. See Index.

Hay and Making. In March 1609, two trusses of hay, in London, cost 2s. In the later end of June is time to begin to mow, if thy meadow be well grown; but howsoever grown, in July they must needs mow for divers causes. [How Sir Anthony Fitzherbert would stare to find mowing so much later at this day!] Good tedding [turning and spreading to dry the new mown grass] is the chief point to make good hay. Rich hay cometh of the grass called crowfoot. Short hay and leye [meadow] hay is good for sheep and all maner of cattle, if it be well got. A man may speak of *making* of hay, but God disposeth and ordereth all things. (*Fitz.*) For the wages for hay-making, &c., see Index.

Head-pieces. The head-pieces in armour of the time of Elizabeth were almost wholly morions; a kind of cap or helm, which first appeared in the reign of Edward IV. These in the reign of Mary were "combed," that is, they were circular scull-caps, of steel, with a comb or ridge at the top, and a rim round the edge. They are said to have been derived from the head-pieces worn by the Spanish Moors. In the reign of Elizabeth the form of the morion, somewhat conical in 1558 and 1560, had then a spike at its apex; in 1570 it was circular, with a large serrated crest or upper lap; and in 1590, with this general form, it was much reduced in size. (Vide figures in *Fosb.* plate 852, figure 16; and *Planché* p. 345.) All these were embossed with figures, representing scenes of war or of jousting. In the earlier years of James I. the morion became more conical; but that king having said of armour that it was an excellent invention, for it not only saved the life of the wearer, but hindered him from doing hurt to anybody else, — armour gradually disappeared, with the extension of fire-arms. In the Accounts in July 1621, to John Harmer, armourer [whose surname seems to have been derived from his occupation] six head-pieces (3s.) 18s.

Hearse. At the funeral of Lady Shuttleworth, at Winwick, May 1592, the payment for making and setting-up the hearse and its carriage to Winwick was 11s.; colouring the staff which carrieth the flag [? armorial bearings] over the hearse, 3d.

Hebblethwaite. This must have been the name of an estate only, and not even a hamlet, since no such name can be found in the best gazetteer of England. It was probably in the neighbourhood of Austwick (which see) near Ingleborough hill and Settle, Yorkshire; for both places are frequently named together. In the Accounts in 1597, was received of my cousin Fallowfield by the hands of Cuthbert Hesketh my servant £30 for the half year's rent of Hebblethwaite, — (whereof is allowed my sister Anne £5;) also 24s. 8d. part of 28s. 8d. surplusage of the rental of the tenants-at-will within Hebblethwaite. In 1600 the half year's rent was £25; and 10s. was paid for writing the books of Austwick and Hebblethwaite. January 1613, to one who tended the aëry [? of hawks] at Hebblethwaite 6s. 8d.; December 1616, dogs' meat at Hebblethwaite 2s.; December 1617, the steward writes — Paid to my master for the Penny farm at Hebblethwaite 20s. for the summer gist of ten steers there (at a noble [6s. 8d.] the beast) £3 3s. 3d.; for hedge-making and scaling [scattering and levelling] of mould-hills at Hebblethwaite 20s.; 1619, received for oxen taken in the summer grass at Hebblethwaite £3.

Hedging, &c. See Index.

Heifers. (*Healfore*, *heafre*, Anglo-Saxon.) In February 1583, one sold for 43s.; October, another sold in Preston for 42s.; April 1584, four bought in Blackburn, £5 19s. 2d.; one 25s.; April 1587, one bought, 37s. 4d.; another 23s. 6d.; 1529, at Wigan fair on Ascension Eve two were sold for £5 11s. 8d.; 1596, a heifer-calf was sold for 5s.; 1602, for a heifer sold 53s. 4d.; one with her calf, sold to the slater at Gawthorpe for 53s. 4d., to be allowed in slate; for two runt heifers [*rund*, Belgian, an ox; a Scotch or Welsh cow, *B. Dic.*] sold in Padiham, £4 11s. 7d.; September 1620, five heifers sold in Padiham fair (53s. 4d.) £13 6s. 6d.; one was sold at Whitsuntide for £3 6s. 8d.; and for ten (at four marks, or £2 13s. 4d. each) was received £26 13s. 4d. *In-calf heifers:* August 1594, one three years old sold for 50s.; November, one three years old past, 50s.; 1599, for a little one of two years old past, 46s. 8d.; 1603, one sold to the slater for £3, to be allowed in his work for slating the great barn at Gawthorpe; three sold to Mr. Parker of Entwisle £8 3s. 4d.; 1604, May, one sold for £3; 1606, one two years old 53s.

Hemp, Hempseed, &c. (Anglo-Saxon *henep*, Danish *hamp*, Latin *cannabis.*) It was carefully cultivated by the Anglo-Saxons. In 1553, a statute was made for its cultivation in England for fishing nets, &c. (*Haydn.*) A very useful plant, purchased by us at a dear rate from

strangers, when it might as well be propagated much more than 'tis among ourselves, to the inestimable benefit of the nation. The best seed is that which is brightest and retains its colour and substance in rubbing. Three bushels will sow an acre; the richer the land is, the thicker it must be sown, — from the beginning to the end of April, as the spring falls earlier or later; great care must be taken to preserve the seed from birds. About Lammas is the first season for gathering it, when a great part will be ripe; that is, a light summer hemp, which bears no seed, and is called fimble-hemp. Be careful not to break what is left, because 'tis to grow near Michaelmas, and is usually called karl-hemp. When gathered and bound up in bundles, it must be stacked or housed till the seed be thrashed out. The hemp-harvest is a great succour to the poor; it cometh on after other harvests, and in bad, wet, and winter seasons, affords continual employment to such also as are not capable of better. The seed is good for feeding poultry. (*Dic. Rus.*) Hemp is sown in March and April; the first (female or barren hemp, called also summer hemp) is ripe in July; the other (male, charle [carl] or winter hemp) at the end of August. Mathiolus saith that hempseed given to hens, causeth them to lay eggs more plentifully. (*Ger.*) *Brand* describes the superstitious sowing of hempseed at midnight on Midsummer Eve, with the words "Hempseed I sow thee; hempseed I hoe thee; and he that is my true-love, come after me and mow thee;" when the figure of the lady's future should be seen behind her, if the conjuration be duly potent. *E. S. Delamer*, in a modern treatise on flax and hemp, says of hemp that "Hostility and repulsiveness are the leading elements of its composition; it chokes every herb that grows beneath its shade; it is a robust plant, destined for robust purposes, becoming almost a weapon in the hands of man; it bears no flowers that please the eye; its healthy hue is a dark and sombre green; its stem is rigid and roughly bristly; its sharp and penetrating odour affects the head; its leaves are exceedingly acrid to the taste; it furnishes, in the shape of 'bang,' a poisonous as well as an intoxicating agent; and hemp disgracefully finishes the career of the hopeless criminal." . . . . . The hemp of the Ukraine is in high repute, and before the late war furnished Russia with a considerable article for exportation. English hemp, properly manufactured, stands unrivalled for strength and beauty, and is superior in both these respects to the Russian. So our own hempen cloth is preferable, being stronger from the superior quality of the thread, and becoming lighter in washing. English hemp is not so dry and spongy as Russian, and therefore requires less tar in manufacturing it into

cordage. Favourable soils in England are the tract called Holland in Lincolnshire, and the fens of Ely, where it has been long cultivated to great advantage. Light land only is suitable; it will not thrive on clay or stiff, cold land. Spalding Moor, Lincolnshire, is a barren sand, yet with proper care and culture it has produced as fine hemp as any in England. In the Isle of Axholme its culture and management has long been the principal employment of the inhabitants; and according to Leland it was so in the reign of Henry VIII. In the district extending from Eye to Beccles, Suffolk, it has been cultivated on sandy loams with great success. An old writer says that the best earth is the mixed ground, which the husbandman calls the red hazle ground, being well ordered and manured; and a principal place to sow hemp on is in old stack-yards, and other places kept in winter for the lair of sheep or cattle. You may save the labour of weeding hemp, because it is naturally venomous to anything that grows under it. The time for pulling hemp for cloth will be in July and about Mary Maudlin's day [July 22]; that for seed should stand till about mid September. (*Mark.*, who gives full directions for pulling, watering, washing, drying, breaking, swingling, heckling, &c., of hemp). He adds that the swingle-tree hurds [hards] will make window-cloth and such like coarse stuff; and the hurds from a second swingling will make a good hempen harding [or harn]. [Then follow directions for spinning and reeling the yarn, similar to those for flax, which see; and for whiting yarn, scouring and whiting the cloth, &c.] In March is time to sow flax and hemp, for I have heard old housewives say that "better is March hurds than April flax." How it should be sown, weeded, pulled, watered, washed, dried, beaten, braked, tawed, heckled, spun, wound, wrapped and woven, it needeth not for me to show, for they [housewives] be wise enough; and thereof may they make sheets, board-cloths, towels, shirts, smocks, &c.; therefore let thy distaff be always ready for a pastime; for though a woman cannot get her living honestly with spinning, it stoppeth a gap, and must needs be had. (*Fitz.*, who calls the male hemp churl, as others do carle, both terms for a male peasant. The derivation of *fimble*, unless it be a corruption of *female*, is not so clear.) *Tusser*, in his *May's Husbandry*, says —

> Good flax and good hemp to have of her own,
> In May a good housewife will see it be sown;
> And afterwards trim it to serve at a need,
> The fimble[1] to spin, and the carl[1] for her seed.

[1] Fimble or female hemp is chiefly used for domestic purposes; carl or male hemp for cordage, &c. The halter or gallows cord is styled derisively a hempen cravat or collar. (*Mavor.*)

Then in July —

> Wife, pluck fro thy seed hemp, the fimble hemp clean;
> This looketh more yellow, the other more green;
> Use t' one for thy spinning, leave Michael the other,
> For shoe-thread and halter, for rope and such other.

Again in September —

> Now pluck up thy hemp and go beat out the seed,
> And afterward water it as ye see need;
> But not in the river where cattle should drink,
> For poisoning them and the people with stink.
>
> Hemp huswifely used, looks clearly and bright,
> And selleth itself by the colour so white;
> Some useth to water it, some do it not,
> Be skilful in doing, for fear it do rot.

In the Accounts, it is clear that hemp was chiefly grown on the light sandy soil of Hoole, six or seven miles S.W. of Preston. As to *seed and sowing* in 1583, one mett or bushel of hempseed cost 2s.; April 1586, one mett, which was sown at Hoole, 4s. 6d.; June 1588, 7s. was paid for a mett of seed; but its ordinary price was 4s. 6d. or 4s. 8d. (See Index.) In February 1602, in providing the house linen for Gawthorpe Hall, was delivered to the housekeeper (with flax yarn, &c.) thirty-three yards of canvas, of the tear of hemp, to be three pair of sheets for the workmen; and five hasps or slippings (hanks or skeins) of canvas yarn, to be dighted by her; and in March, one piece (forty-eight yards) of canvas to be sheets of hemp hards, of which she made $5\frac{1}{2}$ pair of sheets.

Hens. To have many and strong claws is good, but to want hinder claws is better; for they often break the eggs, and such hens often prove unnatural. Crowing hens are neither good breeders nor good layers. [The proverb runs —

> A whistling woman and a crowing hen
> Are enough to drive the devil out of his den].

A hen sits just twenty-one days. To perfume her nest with brimstone is good, but with rosemary much better. To set hens in winter, in stoves or ovens, is of no use in England; the chickens will never be good or profitable; but, like planting lemons and pomegranate trees, the fruits will come a great deal short of the charges. (*Dic. Rus.*) Thou [O housewife] must take heed how thy hens, ducks, and geese do lay, and to gather up their eggs, and to set them where no beasts, swine, nor other vermin hurt

them. And thou must know that all whole-footed fowls will sit a month, all cloven-footed fowls but three weeks; except a pea-hen, and great fowls, as cranes, bastards and such other. And when they have brought forth their birds, see that they be well kept from the gled [kite], crows, folly-marts [polecats] and other vermin. (*Fitz.*) In 1583 a hen cost 4d. October 1588, seven hens 2s. 4d.; October 1590, six cost 22d.; November 1591, seven, 2s. 4d.; February 1611, six fat hens 3s.; July 1621, a hen and five chickens 6d. See Chickens.

Heath-hens. The female of the heath-cock, a species of grouse. In June 1591, 4d. was given to a lad of Alexander Bradshaw's who brought "hethe henes" to Smithills.

Henthorn. A small hamlet on the bank of the Ribble, contiguous to Little Mitton on the north, and two miles north of Whalley. In March 1605, a rent was paid to Mr. James Whittaker of Clithero for land here, of 6s. 8d.; and in December 1617, was paid 9s. 6d. for the king's carriage, in Henthorn; that is the levy for the cost of the conveyance of James I. during his progress through Lancashire; this being the quota for the lands in Henthorn held by the Shuttleworths.

Herbals and Herbalists. Page 252 a purchase is recorded, probably at Stourbridge fair, in October 1621, of Dodoen's Herbal for 6s. Dodoens or Dodonæus (Rimbert), a learned physician and botanist, was born at Mechlin in 1517, and died in 1585. He wrote many works: that here named was originally written in Dutch, and entitled "Stirpium Historiæ Pemptades Sex. sive libri XXX." Antwerp, 1583, 1616, folio. It was translated into English, under the title of "A New Herbal, or a History of Plants; containing a perfect description of all sorts of herbs and plants, their names, natures, operations and virtues. Set forth first in the Dutch or Almaigne Toung. Translated into English by Henry Lyle Esq." Lond. 1578, 1586, 1595, 4to. (*Watt's Bibl.*) Though Dodoens was purchased for the family use at Gawthorpe in 1621, there had been published in 1597 a very much better work, from which we have cited many curious facts and statements respecting plants in these Notes. We refer to that of John Gerarde, a native of Cheshire, practising in London, of whom the following notice, from Chalmers' *Biographical Dictionary*, may be interesting: — John Gerarde, a surgeon and famous herbalist of the time of Elizabeth, born at Nantwich in 1545, practised surgery in London, and rose to eminence. "He was many years (says Granger) retained as chief gardener to Lord Burghley, who was himself a great lover of plants, and had the best collec-

tions of any nobleman in the kingdom. Among these were many exotics introduced by Gerarde." First edition of his Herbal, 1597. [It is dated "From my house in Holborn, December 1, 1597."] He says he had then been employed in that way for twenty years. He died about 1607. He lived in Holborn, and had there a large botanic garden of his own (of which he published a catalogue in 1596 and 1599), one of the earliest botanic gardens in Europe. His Herbal was printed in 1597, fol. [pp. 1392] by John Norton, with wood-cuts from Frankfort, originally done for the German herbal of Tabernemontanus. Second edition 1636 by Dr. Thomas Johnson ["citizen and apothecary"], who made many essential corrections. The next herbalist of note was John Parkinson, who was born in 1567, and acted as apothecary to James I. and Charles I., so thoroughly blended were the practice of medicine and botany in those days. He died about 1640. His "Theatre of Plants" (London 1640, 2 vols. fol. pp. 1746) by "John Parkinson, apothecary, of London, and the King's Herbarist," and the Herbal of Gerarde (one title of which was "General History of Plants") were "the two main pillars of botany in England till the time of Ray," who was born in 1628, and died in 1705. The first herbal in English was entitled "The Grete Herbal," being translated from the French, and printed by Peter de Treveris, the first printer in Southwark, in 1519, and again in 1529. Of the latter (black letter) we have examined a copy. It contains rude woodcuts of the herbs described, including the male and the female mandrake, the roots of which are represented as having the form of miniature human beings!

Herbs. These may be divided into medicinal herbs or "simples," and salad or pot-herbs. As to the former, an English writer of the time of Elizabeth observes that our common germander or thistle benet [*carduus benedictus*] is found and known to be so wholesome and of so great power in medicine, as any other herb, if they be used accordingly. I could exemplify after the like manner in sundry other, as the salse parilla [sarsaparilla] mechoacan [briony of Mexico or Peru], &c.; but I forbear so to do, because I covet to be brief. And truly the estimation and credit, that we yield and give unto compound medicines and foreign drugs, is one great cause whereof the full knowledge and use of our own simples hath been so long raked up in the embers. . . . . And even so our continual desire of strange drugs, whereby the physician and apothecary only hath the benefit, is no small cause that the use of our simples here at home doth go to loss, and that we tread those herbs under our feet, whose forces, if we knew

and could apply them to our necessities, we would honour and have in reverence as to their case behoveth. Alas! what have we to do with such Arabian and Grecian stuff as is daily brought from those parts, which lie in another clime? And therefore the bodies of such as dwell there, are of another constitution than ours at home. Certes, they grow not for us, but for the Arabians and Grecians. (*Harri.*) As to pot-herbs, fruit and roots, the same writer notices the neglect and disuse of these during the wars of the Roses, and till the beginning of the reign of Henry VIII., and adds that in his own time (temp. Elizabeth) their use was not only resumed among the poor, but they were recognised as dainties on the tables of the noble and the wealthy. Of these he specifies melons, pompions, gourds, cucumbers, radishes, skirets [skirret, a root named the water-parsnip], parsnips, carrots, cabbages, navewes [? rape], turnips and all kinds of salad herbs. *Herbs and Seeds for the Kitchen:* Avens, betony, beets (white or yellow), bloodwort, bugloss, burnet, borrage, cabbage, clary, coleworts, cresses, endive, fennel, French mallows, French saffron, lang-de-beef, leeks, lettuce, longwort, liverwort, marigolds, mercury, mints, nep, onions, orache (or arache), red and white, patience, parsley, penny-royal, primrose, poset, rosemary, sage, saffron (English), summer savoury, sorrel, spinage, succory, siethes, tansey, thyme, and violets. *Herbs and Roots for Salads and Sauce:* Alexanders, artichokes, blessed thistle (carduus benedictus), cucumbers, cresses, endive, mustard seed, musk-million, mints, purslane, radish, rampions, rocket, sage, sorrel, spinnage, sea-holly, sparage [? asparagus], skirrets, succory, tarragon. "These buy with the penny, or look not for any." Capers, lemons, olives, oranges, rice, and samphire. *Herbs and Roots, to Boil or to Butter:* Beans, cabbages, carrots, citrons, gourds, navews, pompions, parsneps, runcival pease, rapes, turneps. *Strewing Herbs of all Sorts:* Basil, baulm, camomile, costmary, cowslips and paggles, daisies, sweet fennel, germander, hyssop, lavender, marjoram, mandeline, pennyroyal, roses of all sorts, red mints, sage, tansey, violets, and winter savory. *Herbs, Branches and Flowers, for Windows and Pots:* Bays, bachelors' buttons, bottles, columbines, campions, cowslips, daffodills, Eglantine or sweet-briar, fetherfew, flower amour, flower de luce, flower gentle, flower nice, gilly-flowers, red, white and carnations; holyoaks, red, white and carnations; Indian rye, lavender and lark's foot, laus tibi, lillium convallium, lilies red and white, marigolds double, nigella Romana, pansies or hearts'-ease, paggles green and yellow, pinks of all sorts, queen's gilly-flowers, rosemary, roses of all sorts, snap-dragon, sops in wine, sweet

Williams, sweet Johns, star of Bethlehem, star of Jerusalem, stock gilly-flowers of all sorts, tuft gilly-flowers, velvet flowers or French marigolds, violets, yellow and white, and wall gilly-flowers of all sorts. *Herbs to Still in Summer:* Blessed thistle, betony, dill, endive, eyebright, fennel, fumitory, hyssop, mints, plantain, roses red and damask, respies, saxifrage, strawberries, sorrel, succory, woodroffe for sweet waters and cakes. *Herbs necessary to Grow in the Garden for Physic:* Anise, Archangel, betony, chervil, cinqfoil, cummin, dragons, dittany or garden ginger, gromwell seed (for the stone), hartstongue, horehound, lovage (for the stone), liquorice, mandrake, mugwort, peony, poppy, rue, rhubarb, smallage (for swellings), saxefrage (for the stone), savin (for the botts), stitchwort, valerian and woodbine. (*Tusser.*) *Mark.*, in his *Country Housewife's Garden*, divides garden herbs into those of great, middle and small growth. Of great, he names fennel, angelica, tansy, hollyhock, lovage, elicampane, French mallows, lilies, French poppy, endive, succory and clary; of middle growth, burrage, bugloss, parsley, sweet Sicily, flower-de-luce, stock gilly-flowers, wall-flowers, aniseeds, coriander, feather-few, marigolds, oculus Christi, langdibeef, Alexanders and carduus benedictus; and of small growth, pansy or heartsease, coast-marjoram, savory, saffron, liquorice, daffadowndillies, leeks, chives, chibbals, skerots, onions, bachelors' buttons, daisies and penny-royal. He also names camomile, as "qualifying headache;" cabbage as a good pot-herb and from its old name "cole" the country housewives name their pottage "caell" (kail); carrots; chibals or chives [wild leeks]; clary [the purple-leaved says *Ger.* is a stranger in England; it groweth in my garden; the wild groweth in divers barren places, and is also called oculus Christi, from helping the diseases of the eyes], coast [probably cost-mary, or ale-coast] used in ale in May; elicampane is taken in winter to kill itches; endive and succory are much like in nature, shape and use, being good pot-herbs; fennel is used for dressing beehives for swarms, and is a very good pot-herb, or for salads; fether, fedder or fever-few, good against an ague or shaking fever, taken in a posset-drink, fasting; the dried roots of flower-de-luce have a sweet smell; hyssop is a good pot-herb; leeks are usually eaten green (as onions) with salt and bread, and are good pot-herbs; lettuces are usual in salads and in the pot; the roots of lilies, mallows and sorrel are good to break a boil; mallows, also, for the housewife's pot; lovage, the root for all internal diseases, the water for freckles, &c.; marigolds are a good pot-herb; so is oculus Christi, besides for sore eyes; onions, good for salad, or alone, or as sauce, or for the pot; parsley, besides

its many uses in cookery, is good (seed and roots) against the stone; parsneps are sustenance for a strong stomach; pennyroyal or puddly-grass hath a pleasant taste and smell, good for the pot, or hacked-meat, or haggis pudding; pumpions have fruit great and waterish; of French poppy the seed will make you sleep; radish is sauce for cloyed stomachs; so are capers, olives and cucumbers, and you should always have [some of] them young and fresh; rosemary, the grace of herbs in England, used much in meats, more in physic, most for bees; rue, or herb of grace, too strong for mine housewife's pot, unless she will brew ale therewith, against the plague; saffron flowers, dried, precious in expelling diseases from the heart and stomach; savory is good for my housewife's pot and pie; sage, its use is much and common. The monkish proverb is trite, "Cur moriatur homo, cui salvia crescit in horto?" (why should man die, in whose garden groweth sage?); for skerots I know none other special use but for the table; sweet sicily is of like use with parsley; thyme hath much use in all cold meats, and is good for bees; turnip is most wholesome, sovereign for eyes and bees. It would be tedious to reckon up land-chief [an error for lang-de-beef, ox-tongue or wild bugloss], charvel [chervil, the *cerefolium*], valerian, go-to-bed-at-noon [called so from shutting at noon; other names are goats-beard, Joseph's flower, star of Jerusalem, and noontides]; peony, garden mints, germander, centaury, and a thousand such physic herbs. (*Mark.*) In a "table of hard words," the same writer names galingale (*aristolochia longa*) agrimony, ameos (called also cummin royal, birdwort, bishop's weed, and herb-William), aver (or dill), agnus castus, asterion, beets, broomswort, cresses, carthamus (bastard saffron), calamint (*nepe*), betony (pepper-wort or horse-radish), elicampane (horse-helm), dragon, eyebright, fernsmund (water fern, now the *osmunda regalis*) horse mint (water or brook-mint), house leek, herb Robert, liver-wort, origanum (wild marjoram), plantain (way-bred leaf), guinguefolia (cinquefoil, or five-leaved grass) silendine (celandine or tetter-wort), sherwit, stubwort (wood sorrel), stone-crop, tussilaginis (coltsfoot), wood-rose (wild eglantine), and yarrow, or water violet. *Ger.* says — I do use to eat the roots of chervil, with oil and vinegar, being first boiled, which is very good for old people that are dull and without courage; it rejoiceth and comforteth the heart, and increaseth their strength. One or two other extracts from the same writer are given because of their curious nature or local interest: — The king's spear is the small yellow asphodel; the bastard yellow asphodel is called also the Lancashire asphodel (*Asphodelus Lancastriæ*). It groweth in moist

and marsh places near unto the town of Lancaster, in the moorish gardens there, as also near unto Mawdsley [eight miles W.S.W. of Chorley] and Martom [Marton, a hamlet two miles north of Dalton], two villages not far from thence, where it was found by a worshipful and learned gentleman, a diligent searcher of simples and fervent lover of plants, Master Thomas Hesket, who brought the plants thereof unto me for the increase of my garden. It is not yet found of what use it is, in nourishment or medicine. The herb Paris or herb truelove groweth plentifully in Blackburn, at a place called Merton, in Lancashire, in Dingley Wood, six miles from Preston in Amunderness; at Hesset [Hest, three miles north of Lancaster] in Lancashire, &c. Horseradish for the most part groweth and is planted in gardens; yet have I found it wild in sundry places, as at Namptwich in Cheshire, in a place called the Malne-eye. Dittander or pepperwort is planted in gardens, and is to be found wild also in England, in sundry places, as at the Hall of Brynne in Lancashire, &c. Tarragon is not to be eaten alone in salads, but joined with other herbs as lettuce, purslane, and such like, that it may also temper the coldness of them, as rocket doth; neither do we know what other use this herb hath. The Lunaria or Moonwort groweth in Lancashire, near unto a wood called Fairest [? Fairhurst] by Latham, &c. It is singular to heal green and fresh wounds; it stayeth the bloody flux. It hath been used among the alchemists and witches, to do wonders withal; who say that it will loose locks, and make them fall from the feet of horses that do graze where it doth grow; and hath been called of them Martagon; whereas in truth they are all but drowsy dreams and illusions. (*Ger.*) Besides the popular names of plants in *Gerarde's* time, there were for many of them still older English names, a list of which he "gathered out of ancient written and printed copies, and from the mouths of plain and simple country people." Thus ache is smallage; baldmoine or baldwin, gentian; bishop's-wort, betony; bird's-nest, wild parsley; bird's-tongue, stitch-wort; bow-wood, knapweed; brown beagle, bugle; brook-leek, water-dragons; buckram, arum; church-wort, pennyroyal; clitheren, goose-grass or clivers; cock's-foot, columbine; cow-fat, cow-Basil; crow-soap, soap-wort; earth-gall, great centaury; ever-fern, wall-fern; fane, white flower-de-luce; field-wort, gentian; forebitten more, devil's-bit; fraiser, strawberry-plant; goose-chite, agrimony; glond, cow-Basil; green mustard, dittander; ground-needle, Venus' comb; hammer-wort, pellitory of the wall; hardhow, marigolds; harebell, crowleek; henbell, henbane; herb Benet, hemlock; herb Peter, cowslip; holy rope, wild hemp; horse-

chire, germander; horse-thistle, wild lettuce; honesty, bolbonack; horse-mint, water-mint; imbreke, house-leek; kandlegostes, goose-grass; kiss me ere I rise, pansies; little-wale, Cromwell; lich-wort, pellitory of the wall; long-wort, pellitory of Spain; little rial, pennyroyal; lode-wort, water crow-foot; man's motherwort, Palma Christi; May blossoms, conval lilies; mawroll, white horehound; March, smallage; mere-crop, pimpernel; morell, nightshade; mouse-pease, Orobus; nosebleed, yarrow; pagle, stitch-wort; papwort, mercury; pimentary, balm; powke-needle, stork's-bill; ram's foot, water crowfoot; red knees, hydropiper; Robin in the house, Lychnis sylvestris; rods gold, marigold; self-heal, pimpernel; sleep-wort, lettuce; stanmarch, Alisander; St. Mary's seed, sowthistle seed; stike-pile, stork's-bill; steadfast, Palma Christi; sparrow-tongue (also swine's-grass), knob-grass; switchen, groundswell; sowd-wort, columbine; tale-wort, wild borage; tanke, wild parsnep; tetter-wort, great celandine; tooth-wort, shepherd's purse; warence, madder; warmot, wormwood; way-wort, pimpernel; water-wort, maidenhair; weythernoy, feverfew; white bothen (also white golds), great daisy; wild savager, cockle; yron-hard, knapweed. *(Ger.)* For herbs in the Accounts, see Index.

Heronsew. The common heron (*Ardea cinerea*) the heron of the French, the hern, heronshaw, hernseugh, and heronsew of the English. The apparent suffix of sew or shaw is only the last syllable of the French name for the young herons, *héronceaux;* in which sense it is used by *Chaucer*. In the Northumberland Household Book it is called *hernseugh*, and Hamlet, who is usually made to say "I know a hawk from a handsaw" (which even an idiot might say), really means "I know a hawk from a *hernshaw*, or *hernsew*," that is, I know the bird of prey from the bird it flies against. The heron feeds chiefly on fish, but will devour the young of smaller birds, as the water-hen, &c. It is not generally known that the heron can swim. Except during the breeding season the heron is a solitary bird; but builds in societies on lofty trees, such breeding places being called heronries, which were numerous in the days of hawking, and when the heron was regarded as a delicacy for the banquet. There is still a heronry in the park of Ashton Hall, near Lancaster; these birds fishing not only in the large ponds but also in the river Lune. Both the French and English formerly ate the heron, crane, stork, cormorant and bittern. In a MS. of 1250, the poulterer was to have in his shop "ardeas sive airones." Herons appear in the two cookery MSS. of 1380 and 1391, which both direct that cranes and herons should be armed or enorned [garnished] with lardons of

swine [slices of bacon] and roasted and eaten with ginger. Herons were amongst the dishes at the Earl of Devon's feast; and in the assize fare of Sir John Neville of Chete, 1528, are thirty herons, costing 1s. each. (*Cury.*) In May 1590, Henry Parker who brought three couple of "heronsewes" from his mistress at Bold, as a present to Smithills, had 16d. given him.

Herrings. (*Clupea harengus.*) Anglo-Saxon *haering*, said to be from *haere*, an army or multitude; as herrings migrate in vast shoals, coming from the high northern latitudes in the spring. Pennant says they make their first appearance on our coasts off the Shetland Isles in April and May, but these are only the forerunners of the grand shoal which comes in June. This shoal is in columns of five or six miles in length and three or four in breadth, and they drive the water before them with a kind of rippling; sometimes sinking for ten or fifteen minutes, and then rising again. The great shoal in its southward course is first divided by the Shetland Islands, one wing or branch taking to the east, the other to the western shores of Great Britain, and filling every creek and bay with their numbers. The eastern wing passes on to Great Yarmouth, thence through the British channel, and so disappears. The western branch first is caught at the great fishing station off the Hebrides, and is again split into two sub-divisions off the north of Ireland, the western branch being lost in the Atlantic, but the more eastern passing southerly along the Irish sea, and supplying all its coasts. Recent investigations seem to show that the migrations of the herring are only from the deep sea to the shore, and back again. The shoals are extremely capricious in their visits to particular places; and this has given rise to many absurd notions, as that they are driven from their resorts by the burning of kelp, the firing of guns (the battle of Copenhagen having driven the herrings from the Baltic); and in one case, because an *Irish* clergyman intimated his intention of taking the tithe of fish, not a single herring has ever since visited that part of the shore! The Yarmouth herring fishery commences about the middle of September, and ends with October; on the coast of Sutherland the early fishing in June, the late about the middle of July, continuing till September; on the coast of Cromarty large shoals appear as early as May. As red herrings must be cured on shore, that fishery is usually in boats, and at no great distance from the shore. White herrings requiring only to be salted and put in barrels, it has become a deep-sea fishery, in larger vessels. The Dutch chiefly pursued the latter; that of Yarmouth is entirely for red herrings; the boats are generally about fifty tons, with a crew of eleven or twelve; and the fishing

places from fifteen to thirty miles north of Yarmouth, thirty to forty-five miles to the eastward, and in from fifteen to twenty fathoms water. The Yarmouth fishing-boats are fitted out at a cost of about £1,000 each, carrying from 180 to 200 nets each, costing between £300 and £400; and six ropes each of 120 fathoms, worth altogether £50 or £60, and nets and ropes last only about four years. In "England's Way to Wealth, by Tobias Gentleman, fisher and mariner," (London 1614) the writer seeks to show that the great treasury of the Hollanders was then the herring and other fisheries on the British coasts. He states that in the middle of May the Hollanders begin to make ready their herring-busses (a peculiar fishing-boat) and fisher fleets, and by the 1st of June are they yearly ready and seen to sail out of the Maeze, the Texel and the Uly; 1,000 sail together, to catch herrings in the north seas. More than 600 of these fisher ships he says are great busses, some 120, most of them 100 tons, and the rest 60 and 50 tons; the biggest of them having 24 men, some 20, some 18 and 16 men a-piece; so that there could not be fewer than 20,000 sailors in this fleet. These, having with them bread, butter, and Holland cheese, daily get their other diet out of the British seas, besides the lading of this fleet thrice a-piece, commonly before St. Andrew's Day (November 30) with herrings: which, being sold by them at the rate of £10,000 the last [20 cades of 500, or 10,000 herrings], amounts to much more than a million sterling yearly. The author subsequently adds, on the authority of various members of Fishmongers' Company, that from December 25, 1613, to February 18, 1614, there was paid to the Hollanders in London, for barrelled fish and Holland lings only, £12,000. They steer for Shetland, and do not lay a net before the 3rd June. Then (being nearly 200 leagues from Yarmouth) they begin to fish, coming along with the shoals of herrings 500 miles in length, and lading their ships twice or thrice before they come to Yarmouth, with the best herrings; and sending them away by the merchant ships which they call "herring-yagers," that come to them, bringing them victuals, barrels, more salt and nets, if they need. These ships sell the herrings in the Baltic, &c., returning with hemp, flax, cordage, cables and iron, corn, soap-ashes, wax, wainscot, clap-holt [cask-staves] pitch, tar, masts, spruce deals, hoops, barrel boards, and plenty of silver and gold. Besides this great fleet of the busses, the Hollanders have a huge number of smaller burthen (from 50 down to 30 tons) only fit to take herrings (having from eight to twelve men each) called sword-pinks, flat-bottoms, Holland-toads, crabschuyts and yevers; which mostly go to Shetland, and

when laden go home or to the best market. Altogether of busses and these, 2,000 sail have been counted at once in Bruce's Sound, Shetland. It is Bartholomewtide [Aug. 25] yearly before these fleets reach Yarmouth, and all the herrings they catch in the Yarmouth seas, from that time to St. Andrew [Nov. 30], are the rope-sick herrings, that will not serve to make barrelled herrings, and which they are prohibited from taking to Holland; wherefore they sell them to Yarmouth merchants, ingrossers of herrings, and so yearly carry away from Yarmouth many thousand pounds. But the Hollanders' best brand herrings, for Lenten store, they send to various parts of France, returning thence with wine, salt, feathers, resin, wood, Normandy canvas and dowlas cloth, and money in French crowns. At Ostend, Nieuport and Dunkirk, they sell their cargoes for ready money, in double Jacobuses, English 20s. pieces. The same writer gives the following statistics as to two classes of boats: — A *buss* of between thirty and forty lasts, with all her masts, sails, anchors, cables, and her fishers' implements, &c., new, will cost some £500. She will last twenty years with small cost and reparation; but the yearly slite [tear] and wear of her tackle, ropes and nets will cost some £80. The whole charge of keeping her at the sea the entire summer or three voyages, for the filling of 100 lasts of casks or barrels would be: — For 100 last of barrels £72; salt, four months, £88; beer, four months, £42; bread, four months, £21; bacon and butter, £18; pease, four months, £3; billet [wood], four months, £3; men's wages, four months, £88; total, £335. 100 lasts of barrels, filled and sold at £10 the last (and at Dantzic they fetch £15 or £20) comes to £1,000; leaving £665; and, deducting £100 for the wear of the ship and repair of nets against the next summer, there is £565 remaining for clear gains, by one buss, in one year. A new *pink* of eighteen or twenty lasts, with all her tackle, lines, hooks, &c., new, will not cost £260. Then fifteen lasts of barrels will cost £10, five weighs of salt upon salt £15, beer and casks £7, bread £3, butter £1, petty tally £1, men's wages, two months, and all together £20; total, £57. Fifteen lasts of barrelled fish at £14 8s. the last, which is but 24s. the barrel, amount to £216; and, deducting the £57 of charges, there rest £158 clear gains, by one pink, with fifteen lasts of fish, for two months. In another quaint work, "Nash's Lenten Stuff" (London, 1599), the author thus sings the praises of the herring, especially in that form when it bears the name of "red:" — On no coast like ours is it caught in such abundance, no where dressed in his right cue, but under our horizon; hasted, roasted and toasted here alone it is, and as well powdered and salted as any Dutch-

man would desire. . . . . It is every man's money, from the king to the courtier; every householder or goodman Baltrop, that keeps a family in pay, carts for it as one of his standing provisions. The poorer sort make it three parts of their sustenance: with it for his dinner, the patchedest leather *pitche laboratho* may dine like a Spanish duke, when the niggardly mouse of beef [the piece below the round] will cost him 6d. . . . . But to think on a red-herring, such a hot stirring meat it is, is enough to make the cravenest dastard proclaim fire and sword against Spain. The most itinerant virgin-wax phisnomy, that taints his throat with the least rib of it, it will embrown and iron-crest his flesh, and harden his soft bleeding veins as stiff and robustious as branches of coral. The art of kindling of fires that is practised in the smoking or parching of him is old dog [q.d. quite a specific] against the plague. . . . . Looking pale and sick at his first landing, those to be his stewards, or necessariest men about him, whirl him, in a thought, out of the raw cold air, to some stew or hot-house, where immuring himself for three or four days, when he unhouseth him, or hath cast off his shell, he is freckled about the gills, and looks as red as a fox, clammy, and is more surly to be spoken with than ever he was before; and, like Laïs of Corinth, will smile upon no man except he may have his own asking. There are that number of herrings vented out of Yarmouth every year, as not only they are more by 2,000 lasts [twenty million herrings, a last being twenty cades of 500 herrings] than our own land can spend, but they fill all other lands, to whom, at their own prices, they sell them, and happy is he that can first lay hold of them.—There are several names given to herrings, according as they are ordered; as 1. *Sea-Sticks*, such as are caught all the season, and but once packed. A barrel will hold 600 or 800, as they rise in bigness; eight barrels to the tun by the law; 100 herrings is to be 120; a last 10,000; and we commonly reckon fourteen barrels to the last. Others are reckoned on shore, and called re-packed herrings: seventeen barrels of sea-sticks will make from twelve to fourteen barrels of re-packed ones. 2. *Summers* are such as the Dutch chafers or divers catch, from June to 18th July; they are sold away in sea-sticks, to be spent presently, as in regard of their fatness they will not endure re-packing. 3. The *shotten* and *sick* herrings by themselves, marking the barrel distinctly. 4. *Crux*-herrings are those caught after 14th September (crux, or holy cross day), cured with salt upon salt, and carefully sorted, all full herrings. 5. *Corred* herrings serve to make red herrings, being taken in the Yarmouth seas from the end of August to the middle of October,

provided they can be carried ashore within a week after taking. Such as are kept to make red herrings are washed in great vats in fresh water, before being hung up in the herring-hangs or red-herring houses. When the nets are haled on board, the fish is taken out of them and put into the warbucks, which stand on one side of the vessel, and when all the nets have the herrings taken out of them, one fills the gippers' [gutters'] basket. The gippers cut their throats, take out the guts, and fling the full herrings into one basket, and the shotten [spawned or roe-less] into another; one man takes the full basket when they are gipped, and carries them to the rower-back, wherein there is salt; one boy rows and stirs them up and down in the salt; another boy takes the rowed herrings and carries them in baskets to the packers; four men pack the herrings into one barrel, and lay them one by one straight and even: one man, when the barrel is full, takes it from the packer, and it stands one day or rather more, open, to settle, that the salt may melt and dissolve to pickle; after that he fills them up, and heads up the barrel. The pickle must be so strong that a herring may swim in it, and then it does so pine and overcome the nature of the herring, that it makes it stiff and preserves it; otherwise it will prevail over the strength of the pickle, and so the herring decay. (*Dic Rus.*) As food, herrings were unknown in Greece and Rome. The first herring fishery in Europe was on the coast of Scotland, the produce of which it is said was bought by the Dutch as early as the reign of Alfred, about 836. The Scotch quarrelling with the Dutch, the latter undertook the fishery themselves, and as they caught more than they could consume, they salted and sold them in foreign countries; and this immense trade, according to Eidous, had its origin about 1320. It is said that we owe the art of salting and barrelling herrings to a Dutch fisherman named William Benckels, who died in 1449, to whose memory the Dutch raised a mausoleum, where Charles V. ate a herring in 1536, as homage to the author of a great discovery. (*Pantropheon.*) The use of herrings was considerable in the days of Elizabeth and James I., and Sir Walter Raleigh wrote a statistical account of the important fishery. In 1530, fresh herrings sold for 9s. per thousand; in 1531, a barrel of white herrings cost 10s. 6d.; a cask of red herrings 7s. 4d. (*Finchale.*) In the Accounts, the use of herrings in Lent, not only fresh, but also salted, both white and red, must have been considerable, judging from the great number of entries, the purchases being sometimes large. See Index.

Heriot (*Here-geat*, Anglo-Saxon), army or war-gate or grant, originally a tribute to the lord of the manor, for his better preparation for war. By

the laws of Canute, at the death of the great men of this realm, so many horses and arms were to be paid, as in their lives they were obliged to keep for the king's service. (*Spelm.*) *Coke* makes *heregat* the lord's beast; and it now is taken for the best beast, whether horse, ox, or cow, that the tenant dies possessed of, due and payable to the lord of the manor; in some manors the best goods, piece of plate, &c. There is heriot service, and heriot custom; the former payable on the death of the tenant in fee simple; the latter on the death of a tenant for life. Heriots for custom are commonly paid for copyhold estates; if a heriot is reserved in a lease, it is heriot-service, and incident to the reversion. For heriot-service the lord may distrain any beast of the tenant on the land. For heriot-custom, the lord is to seize (not distrain) the tenant's best beast, &c., though out of the manor, or in the king's highway, as his own proper goods. (*Jacob.*) The Danish tenants in England held, by military service, their arms and horses, reverting at their deaths to the public; thus putting the whole strength and defence of the kingdom into their hands; committing only agriculture and the improvement of the nation to the English, who thereby enjoyed greater freedom and immunity in their tenures than the Danish tenants. (*Spelm.*) In the Accounts, in 1600 was received of young Talier of Flixton, one black mare, due for a harriatt from his father; and the said mare was sold to him for £3.

Hesketh, Cuthbert. Brother and heir of Sir Thomas Hesketh, of Whitehill, co. Lancaster, and Heslington, near York, who was recorder of Lancaster and M.P. for that borough in 1597, also attorney of the court of wards to Queen Elizabeth and James I., knighted in 1603, and that year again M.P. for Lancaster. (*Lanc. MSS.*) [Was this lawyer the "learned Master Thomas Hesketh," who sent specimens of the Lancashire Asphodel to Gerarde the herbalist? See Note on Herbs.] In 1587, Mr. Cuthbert Hesketh sent venison to the Smithills. For numerous entries respecting him, and also another Cuthbert Hesketh, a servant, see the Index.

Hesketh, Sir Thomas. Not the Sir Thomas named in the last Note, who was "Mr. Thomas" till 1603, but probably Sir Thomas Hesketh of Rufford. He received from Sir Richard Shuttleworth a small chief rent issuing of the demesne land of Hoole. In August 1591, Mr. Hesketh, of Rufford, sent a fat buck to Smithills; in June 1612, Colonel Richard Shuttleworth paid him £333 6s. 8d. For other Hesketh, see the Index.

Hides. Those of bulls are thicker, stronger and coarser in grain than those of cows; bullocks' hides being intermediate. The thick buff-leather

formerly used as armour, being pistol and sword proof, was made from the hide of the urus or wild bull. The hides bought and sold in the Accounts are those of the bull, ox, cow, heifer, and horse; the last (which are thin) being chiefly in use by the harness-maker for collars, &c. For prices, &c., see Index.

Higham Court. A court-leet, held in and for the township of Higham Booth, near Westclose (1,406 acres) in the parish of Whalley, and in the forest of Pendle, three miles N.W. of Burnley.

Hippocras. (Also spelled Ipocras and Ypocras). A medicated drink composed usually of red wine, but sometimes of white, with the addition of sugar and spices. The apothecaries called it "Vinum Hippocraticum," as Menage supposes, being derived from Hippocrates, as being originally composed by medical skill; but Theobald suggests that it was from its being strained in a woollen bag called by the apothecaries Hippocrates' sleeve. It was a favourite beverage, and usually given at weddings. In an old play, to the question "What's best to drink a mornings?" the reply is "Ipocras, sir, for my mistress, if I fetch it, is most dear to her." In the *Antiquary*, another old play, is the line "Drank to your health whole nights, in Hippocras," &c. In old books are many recipes for its composition. (*Nares.*) The oldest English recipe for this beverage is in Anglo-Norman, in a cookery MS. of 1390, which, being short, we copy: —

Pur fait Yopocras: Treys unces de canell: et iij unces de gygener, spykenard de Spayn, le pays dun dener: garyngale, clowes gylofre, pocur: long, noiez mugadez, maziozame, cardemonij, de chescun i. quart' donce, grayne et de paradys flor: de queynel de chescun, di: unce de toutes soit fait pait powdor, &c. — (To make hippocras: 3 oz. coarse cinnamon, and 3 oz. of ginger; spikenard of Spain, one dwt.; galingale, cloves gillyflower, long pepper, nutmegs, marjoram, cardamoms, of each ¼ oz., grains and flowers of Paradise, of each of which ½ oz.; make of the whole a powder, &c. [The wine is not named.]

With hippocras were eaten wafers, also dry toasts. It was also used for sauce to lampreys. It was usual to bring it in before dinner, in the middle, before the second course, and at the end; and so late as the last century it was brought in at the close of dinner, at Christmas, at St. John's College, Cambridge. It seems not to have differed much from piment or pigment, a rich spiced wine sold by vintners about 1250, so that it was in early use in England. A whole pipe of it was provided for Archbishop Neville's feast in 1466. In a MS. belonging to Astle, a long recipe commences — "To make ypocrasse for lords, with ginger, cinnamon and grains, sugar and turnsole; and for common people with ginger, canell (coarse cinnamon),

long pepper and clarified honey." The powders were mixed separately; "first do into a bason a gallon or two of red wine; then put in your powders" of the above spices. (*Cury.*) In "A Good Boke of Kervyng and Norture" is the following metrical recipe: —

Good son, to make Epocrace, aware good learning,
To make a spicery a true proportions:
Ginger, cinnamon, grains, sugar, turnsoles, for lords is good making;
For common people ginger, canell, long pepper, clarefied honey is good making.

Look ye have of pewter basons two or three
For to keep your powder, and ipocras to run it, so would it be,
Also to 3 basons ye must have 6 covers on a perch,
Look your powder be ready and the ginger clean pared, I thee tell.

See your ginger be well pared, ere it to powder be beat
And that it be hard, hot and white, without worm in him lete [left]
For good ginger columbine is best to drink and eat
Ginger bellandine and maydekine is not wholesome in meat.

Look that your sticks of cinnamon be not thin, brittle, and fair colour'd,
And in your mouth fresh, whole and sweet, by me declared,
For canell is not so gentle in his speracion conveyed,
Cinnamon is hot and dry in his condition, to you surveyed.

Grains of Paradise, hot and moist they be,
Sugar of three kute, hot, moist, and sweet in his property;
Sugar-candy is the best sugar, I tell to thee,
Red wine is hot and dry, that I will feel and see.

Grains, ginger, long pepper, sugar, they be hot and moist in working;
Cinnamon, canell and red wine, they be hot and dry in his working;
Turnsole is good and wholesome for red wine colouring:
Now thou knowest the properties of ipocras making.

* * * * * *

Good son, und' every bag a bason thene [reach]
For now is the Ipocras made, as I ween;
The draff of the spicery is good for sews [pottage]; though sooth to say,
Therefore throw it not away, thy master to queme [please].

The following is from "The Haven of Health:" — Take of cinnamon 2 oz., of ginger ½ oz., of grains [of Paradise] ¼ oz., pound them gross, and put them into a pottle [2 quarts] of good claret or white wine, with ½ lb. sugar; let all steep together, a night at the least, close covered in some bottle of glass, pewter or stone; and when you would occupy it, cast a thin linen cloth or a piece of coulter over the mouth of the bottle, and let so much run through as you will drink at the time, keeping the rest close; for so it

will keep both the spirit, odour, and virtue of the wine and spices. If you would make but a quart, then take but half the spices aforesaid. (*Nares.*) *Mark.* has a similar recipe; observing "if your wine be claret, the ipocras will be red; if white [wine], then of that colour." The *C. C. Dic.* gives recipes both for red and white hippocras; the former is based on a gallon of claret and a quarter pint of brandy; the spices being mace, long pepper, white ditto, cinnamon and coriander seed, with 2 lb. sugar and a dozen sweet almonds; the latter, on a gallon of white Lisbon wine, the sugar and spices; and "you may give it the scent of musk and amber [gris], by wrapping up a grain of it, beaten in sugar, in cotton, which you must stick at the end of the straining-bag." The same recipes are given in the *Dic. Rus.* The name of this beverage had passed away before the days of Mrs. Price and Mrs. Raffald. In the Accounts, in May 1590, 6s. was given to Mr. Ireland's man, who brought ipocras and five drakes from his master and mistress, at Shrewsbury, to Smithills; in August 1608, 9d. was paid at Islington for hypocrise to Mr. Fogge.

Hives. I will not account her any of my good housewives, that wanteth either bees, or skilfulness about them. First, be careful for a house, not stakes and stones abroad; for stakes rot and reel, rain and weather eat your hivers and covers, and cold most of all is hurtful to your bees. Therefore you must have a house made along a sure, dry wall in your garden, near or in your orchard; for bees love flowers and wood with their huts. Mr. Markham commends hives of wood. I discommend them not; but straw hives are in use with us [in Yorkshire] and I think with all the world, which I commend for nimbleness, closeness, warmness and dryness. One light, entire hive of straw is better for lifting and turning than one that is daubed, weighty and cumbersome. Every hive, for a keeping swarm, should hold three pecks at least by measure. Bees delight in wood for feeding, and especially for casting; therefore want not an orchard. "A May's swarm is worth a mare's foal:" if they want wood, they be in danger of flying away. The less the spelks are, the less is the waste of your honey. Four spelks athwart and one top spelk are sufficient: the bees will fasten their combs to the hive. In hiving many use smoke, nettles, &c., which I utterly dislike, for bees love not to be molested. Ringing in the time of casting is a mere fancy; violent handling of them is simply evil; because bees of all creatures love cleanliness and peace. Bees cannot abide to be stopped up close. Being shut up in calm seasons, lay your ear to the hive, and you shall hear them yearn and yell, as so many hundred prisoners.

Therefore impound not your bee, so profitable and free a creature. Let no hives stand above three years, else the combs will be black and knotty, and your honey thin and uncleanly. The elder your hives are, the worse your honey. Bees well used, if you have but forty stocks, should yield you more commodity [profit] clearly, than forty acres of ground. (*Lawson.*) In the Accounts, in July 1590, four hives cost 8d.; March 1591, eight cost 12d.; June 1595, two cost 4d.; May 1599, four 8d. See Notes on Bees, Honey; also Index.

Hogs (Welsh *hwc*, a push or thrust), a general name for swine; also a wild boar in the second year, or a cut male swine, and a young wether sheep. (*Webs. and B. Dic.*) Pig, which really means the young of the swine, has now come to mean also the older animal, and to be the name most generally in use. The cut males will make goodly hogs, which are excellent bacon or pork. The best feeding of hogs for lard is, the first week, barley sodden till it break, ever given sweet; then raw malt from the floor, before it be dried, till they be fat enough; then for a week after, dry pease or beans to harden their flesh; let their drink be the washing of hogsheads and ale barrels, of sweet whey, and store thereof. This breeds the whitest, fattest and best flesh that may be. (*Mark.*) As for swine, there is no place that hath greater store, nor more wholesome in eating than are these here in England; which nevertheless never do any good till they come to the table. Of these, some we eat green [fresh] for pork, and other dried up into bacon to have it of more continuance. In champaine countries swine are kept by herds, and a hog-herd appointed to attend and wait upon them, who commonly gathereth them together by his noise and cry, and leadeth them forth to feed abroad in the fields. After making brawn of the former parts of a tame boar, the rest is nothing so fat, and therefore it beareth the name of "souse" only, and is commonly reserved for the serving man and hind, except it please the owner to have any part thereof baked, which are then handled of custom after this manner: — The hinder parts being cut off, they are first drawn with lard, then sodden; next they are soused in claret wine and vinegar a certain space, and afterward baked in pasties and eaten of many instead of the wild boar; and truly it is very good meat. The pestles [legs] may be hanged up a while to dry, before they be drawn with lard, if you will, and thereby prove the better. In the Accounts, in April 1583, 22 hogs were bought for £5 16s. and 13 for £2 9s. 2d. In June 1593, a hog and 12d. were given in exchange for a sow and pigs. See Pigs, Swine, Bacon, Pork, &c.

Hogsheads (Danish *oxhooed*, ox-head) a corruption of ox-head, a large cask, containing two wine barrels or 63 wine gallons (53½ gallons imperial). The old London hogshead contained 48 ale or 54 beer gallons, but for the rest of England 51 gallons. In December 1600, two hogsheads to hold salt cost 3s. 7d.; in June 1611, a hodges-head 3s. 6d.

Holland (Cloth). A fine strong sort of linen cloth, first made in Holland. *Mark.* gives directions to dress flax for the finest use that may be, so as to make "fair Holland cloth of great price." In the Accounts, May 1610, half yard and a quarter for bands cost 20d.; March 1613, half ell (the ell was 3 ft. 9 in.) 18d.; September 1618, to Byram for 12 ells (4s. 6d.) 54s.; 19 ells (2s. 6d.) 48s.; July 1620, 9 ells 28s. 6d.; July 1621, 14¾ ells (2s. 9d.) 40s. 6d.

Homage. (*Homagium.*) A French word derived from *homo;* because when the tenant does his service to the lord, he says, "I become your man." In the original grants of lands or tenements by way of fee, the lord took a submission from his tenants, with promise and oath, to be true to him as their lord and benefactor; and this submission, which is the most honourable, being from the free tenant, is called homage. When a tenant makes homage to the lord, he is to be ungirt and his head uncovered, and his lord shall sit and he shall kneel, and hold his hands together between his lord's hands and say — "I become your man from this day forward, for life, for member, and for worldly honour, and unto you shall be true and faithful, and bear you faith for the lands that I hold of you (saving the faith that I owe to our sovereign lord the king)." And the lord so sitting shall kiss his tenant, &c. (*Jacob.*) In January 1616, was paid to Mr. Rigby's man, for respect of homage for two years past, for lands holden by the Shuttleworths in Goosnargh and Mitton, 6s. 8d.

Honey. The honey which first flows of itself is called virgin honey; as is also that which flows from the first year's swarm. This is the best and finest honey, being more crystallised and of a more delicious taste than that which is squeezed out of the combs; and so may be kept for particular uses, or to make the purest mead. (*Dic. Rus.*, which enumerates the virtues of honey in various ailments, in which it is much better to be taken clarified than raw.) Let no fire come near your honey, for fire softeneth the wax and dross, and maketh them run with the honey; and it softeneth, weakeneth and hindereth honey from purging. Run your swarm honey by itself, and that shall be the best. (*Lawson.*) The Greeks esteemed honey most highly, using it in pastry and ragouts. Pythagoras ate nothing else

with his bread, and living to be 99 he recommended it to his disciples, who found themselves benefitted by this regimen. The heathen mythology provided a goddess (Mellona) for protecting bees, hives and the honey-comb: honey was offered to her every New Year's Day. The ancients served honey at the beginning of a repast; preferring that of Attica, and insisting on its being thick, clear, granulated, transparent, fresh and aromatic, with a somewhat sharp flavour. It was used in place of sugar for preserves and beverages, and was the basis of the wonderful seasoning of Apicius. In most countries that produce it, honey is much used in domestic economy and in medicine. (*Pantrophéon.*) In the middle ages honey supplied the place of sugar. Amongst the Britons it was much used, and from it were made the beverages called mead, metheglin, &c. A very curious book on these drinks is "The closet of the eminently learned Sir Kenelm Digby Knt. opened: whereby is discovered several ways for making of metheglin, cider, cherry wine, &c." (third edition, London, 1677.) The author says that the honey of dry, open countries, where there is much wild thyme, rosemary and flowers is best. He classes it into virgin honey, life honey (that of the combs after the virgin honey has run from it, or that of the next year after the swarm is hatched), and stock-honey, — all that is older than life honey. Honey forced out of the combs will always taste of wax. Hampshire honey is most esteemed at London. About Bisleter there is excellent good. Some account Norfolk honey the best. He gives two recipes for honey drink, two for hydromel, one Lord Holles's and the other "as I made it weak for the queen mother;" for mead, or as he calls it meath, no fewer than twenty-six recipes, and for metheglin twenty-five. Amongst the meaths are those called by the names of Master Corsellise (Antwerp), Lady Gower, Lady Morrice's sister, Lady Bellasis, Lord Morice, Sir William Paston, Sir Baynam Throckmorton, my Lord George, Sir John Arundel, Lord Herbert, Master Webb (who maketh the king's meath), and the steward of the Muscovian ambassador. So among the persons who have given their names to various delicious brews of metheglin, we have Lady Hungerford, the Countess of Bolingbroke, Lady Vernon, the Countess of Dorset, Lady Stuart, Lady Windebank, Liege metheglin (communicated by M. Masillon), Sir Thomas Gower, Sir J. Fortesque, the Earl of Denbigh, Mr. Pierce, &c. As to mead, Mr. Webb takes as much Hyde Park water as will make a hogshead, boils in it two ounces best hops, then dissolves in it warm, one part of honey to six of water, and while boiling adds rosemary tops, thyme, sweet marjoram, a sprig of mint, in all about half a handful,

and as much sweet-briar leaves; two ounces sliced ginger and one ounce bruised cinnamon; and so proceeds to brew. There should be so much of herbs as to drown the luscious sweetness of the honey, but not so much as to taste of herbs or spice, when you drink the meath; but that the sweetness of the honey may kill their taste, and so the meath have a pleasant taste, but not of herbs, nor spice, nor honey. Metheglin, as made by the author, seems a more complicated affair; his ingredients being ten handfuls of herbs (eighteen kinds named) boiled in sixty gallons of spring water; then add one gallon of honey to every three gallons of water, work it with ale yeast, and hang it in a bag with ginger, cinnamon, cloves and cardamoms. One metheglin, called "the liquor of life," has thirty-eight herbs and spices in it. The editor, in his address to the reader, speaks of the work as that of Sir Kenelm Digby Knt., F.R.S., and chancellor to the queen mother. "His name does sufficiently auspicate the work. There needs no rhetoricating floscules to set it off." — Our honey is taken and reputed to be the best, because it is harder, better wrought and cleanlier vesselled up, than that which cometh from beyond the sea, where they strain their combs, bees and young blowings altogether into the stuff, as I have been informed. In use of medicine, our physicians and apothecaries eschew the foreign, especially that of Spain and Pontus, by reason of a venemous quality naturally planted in the same, and choose the home-made; not only by reason of our soil, which hath no less plenty of wild thyme growing therein than in Sicily and about Athens, and maketh the best stuff, as also for that (being gotten in harvest-time) it breedeth less choler, and which is oftentimes so white as sugar, and corned as if it were salt. (*Harri.*) In 1530 honey was 1s. 2d. per flagon. (*Finchale.*) For numerous entries in the Accounts of honey bought, &c., see Index.

Hoole. Much Hoole is a parish and township seven miles S.W. of Preston; being taken from Croston, and made a distinct parish by the act of the 17th Charles I. It contains the township of Little Hoole, which is a mile nearer Preston. It was at Hoole that most of the flax and hemp for the family use of the Shuttleworths was grown.

Hoppets. Hand-baskets. These were used for holding seed. In March 1590, two seed-hoppets and a wisket cost 18d.; April 1592, a wisket at Tingreve and a third hoppet there cost 9d.

Hops. The use of hops would appear to be of Dutch or German origin. They were employed in the Low Countries at the beginning of the fourteenth century, and the name (hoppe) is Dutch. It was not till the sixteenth

century that they were appreciated in England. (*Pantrophéon.*) They were introduced from the Netherlands into England in 1524, and used in brewing; but physicians having represented that they were unwholesome, parliament was petitioned against them as being a wicked weed, and their use was prohibited in 1528. (*Anderson.*) They were not long put aside, however, for an Elizabethan writer observes that hops in time past were plentiful in this land; afterwards their maintenance did cease; and now, being revived, where are any better to be found? Where any greater commodity [profit] to be raised by them? Only poles are accounted to be their greatest charge. But since men have learned of late to sow ashen keys in ashyards by themselves, that inconvenience in short time will be redressed. (*Harri.*) But hops were in use in England at an earlier period. In 1488-9, the cellarer of Finchale Abbey paid 7s. 4d. for two barrels of beer. So much for the rhyme, applied to a date temp. Henry VIII.,

Hops and turkeys, carp and beer,
Came into England all in one year.

The same writer adds that of late years we have found and taken up a great trade in planting of hops, whereof our hitherto moory and unprofitable gardens do yield such plenty and increase, that there are few farmers or occupiers in the country, which have not gardens and hops growing of their own, and those far better than do come from Flanders unto us. Certes the corruptions used by the Flemings and forgery, daily practised in this kind of ware, give us occasion to plant them here at home; so that now we may spare and send many over unto them. And this I know by experience that some one man, by conversion of his moory gardens into hopyards, whereof before he had no commodity, doth raise yearly, by so little as twelve acres in compass, 200 marks [£133 6s. 8d.]; all charges borne towards the maintenance of his family. Which industry God continue! though some secret friends of Flemings let not to exclaim against this commodity, as a spoil of wood, by reason of the poles, which nevertheless after three years do also come to the fire, and spare their other fuel. (*Harri.*) There be two sorts of hops, one the manured or garden hop, the other wild or of the hedge. It joyeth in a fat and fruitful garden; the flowers are gathered in August and September, and reserved to be used in beer, to season it; but over many do cause bitterness thereof, and are ill for the head. The manifold virtues in hops do manifestly argue the wholesomeness of beer above ale [which contained no hops at that time]; for the hops rather make it a physical drink, to keep the body in health, than an ordinary drink for

the quenching of our thirst. (*Ger.*) For the use of hops, see Beer and Brewing, and for their prices see the numerous entries under the word in the Index.

Horwich. A chapelry in the parish of Deane, five miles W.N.W. from Bolton. For the rents, tenants, &c., see Index.

Horses. *Fitz.* discourses with as much prolixity as learning on the properties of horses; a good horse, he says, hath fifty-four properties, that is, two of a man, two of a bauson or badger, four of a lion, nine of an ox, nine of a hare, nine of a fox, nine of an ass, and ten of a woman. Its human properties may suffice for the reader, those of a man being to have a proud heart, and to be bold and hardy; those of a woman to be merry of cheer, well-paced, with a broad forehead, broad buttocks, hard of ward, good at a long journey, always busy with the mouth, ever chewing on the bridle, &c. At great length he goes through all diseases of horses, and their cures, adding that —

> The mowing of the tongue and of the ehine
> Are diseases without remedy or med'eine.
> * * * *
> Be well ware that he be elear of sight,
> Lest all thy travail be lost or nyght.

A horsemaster buyeth wild horses or colts, breedeth and selleth them again wild; or breaketh part of them, maketh them tame, and then selleth them. A courser buyeth all ridden horses, and selleth them again. The horse-leech taketh upon him to cure and mend all manner of diseases and sorance that horses have. And when these three be met, if ye had a pothecary to make the fourth, ye might have such four that it were hard to trust the best of them. A husband may not be without horses or mares, or both, and specially if he go with a horse-plough, he must have both his horses to draw and his mares to bring colts, to uphold his stock, and yet at many times they [the mares] may draw well, if they be well handled. (*Fitz.*) For his shape, the usual character is, he must have the eyes and joints of an ox, the strength and foot of a mule, the hoofs and thighs of an ass, the throat and neck of a wolf, the ears and tail of a fox, the breast and hair of a woman, the boldness of a lion, the shape and quick sight of a serpent, the face of a cat, the lightness and nimbleness of a hare; a high pace, a deliberate trot, a pleasant gallop, a swift running, a rebounding leap, and to be present and quick in hand. As for colours the best are — brown bay, dapple gray, roan, bright bay, black with a white near foot behind, white fore-feet

before, white star, chesnut or sorrel, with any of these or dun, with a black list; or else the general rule may be given in verse —

> If thou desire a horse thee long to serve,
> Take a brown bay and him with care preserve;
> The gray's not ill; but he is prizëd far,
> That is coal-black, and blazëd with a star.
> If for thyself or friend thou wilt procure,
> Let him white liard [gray] be, he'll long endure.

A famous horseman says that the horse should have a broad forehead, a great eye, a lean head, thin, slender, lean, wide jaws, a long, high, rearing neck, rearing withers, a broad, deep chest and body, upright pasterns and narrow hoofs. (*Dic. Rus.* See also *Gentleman's Recreation.*) For the mares, the courser of Naples is accounted the best, then the Almaine, the Sardinian, or the French. For a prince's seat, any supreme magistrate, or great lady of state, the English is the best, then the Hungarian, the Swedeland, the Polish, the Irish; if for travel, ever the better shape the better hope; if for hunting, the English horse, bastardised with any of the races first spoke of is the best; if for running, the Arabian, Barbary or his bastard; jennets are good, but the Turks are better. If for the coach (called the swift draught) your large English geldings are best; your Flemish mares next; your strong stoned horses tolerable, Flemish or Frisons. If for portage, that is for the pack or hampers, choose him exceeding strong of body and limbs, but not tall, with a broad back, &c. If for the cart or plough (the slow draught) choose him of the most ordinary height, for horses in the cart unequally sorted never draw at ease, but the tall hangs up the low horse. For this purpose mares are most profitable. (*Mark.*, who devotes an entire book to the subject of training, feeding and managing horses, and treating their diseases.) As to the horses in use at the period, an Elizabethan writer has the following: — Our horses are high, and although not commonly of such huge greatness as in other places of the main; yet if you respect the easiness of their pace, it is hard to say where their like are to be had. Our land doth yield no asses, and therefore we want the generation also of mules and somers [sumpter horses]; and therefore the most part of our carriage is made by these [horses] which, remaining stoned, are either reserved for the cart, or appointed to bear such burdens as are convenient for them. Our cart or plough horses (for we use them indifferently) are commonly so strong that five or six of them at the most will draw three thousand weight [30 cwt.] of the greatest tale with

ease for a long journey, although it be not a load of common usage, which consisteth only of 2,000 [weight] or 50 foot of timber, 40 bushels of white salt, or 36 of bay [salt], or 5 quarters of wheat, experience daily teacheth and I have elsewhere remembered. Such as are kept also for burden will carry 4 cwt. commonly, without any hurt or hindrance. . . . . Our princes and nobility have their carriage commonly made by carts, so that when the queen's majesty doth remove from any one place to another, there are usually 400 carewares (i.e. carry-wares) [carts, in northern dialect] which amount to the sum of 2,400 horses, appointed out of the countries adjoining, whereby her carriage is conveyed safely unto the appointed place. Hereby also the ancient use of somers and sumpter horses is in manner utterly relinquished. . . . . Such as serve for saddle are commonly gelded, and now grown to be very dear among us, especially if they be well-coloured, justly limbed, and have thereto an easy, ambling pace. . . . There are certain notable markets wherein great plenty of horses and colts is bought and sold, and whereunto such as have need resort yearly to buy and make their necessary provision of them, as Ripon, Newport pond, Wolfpit, Harborough and divers other. . . . . Of such outlandish horses as are daily brought over unto us I speak not, as the genet of Spain, the courser of Naples, the hobby of Ireland, the Flemish roile, and the Scottish nag, ... for whose breed and maintenance (especially of the greatest sort) King Henry VIII. erected a noble studdery, and for a time had very good success with them, till the officers waxing weary, procured a mixed brood of bastard races, whereby his good purpose came to little effect. Sir Nicholas Arnold of late hath bred the best horses in England, and written of the manner of their production. (*Harri.*) The somer (from French, *somme*, a burden) is a sumpter or baggage horse, for carrying packages of clothes, furniture, &c., in a journey. A horse-load should weigh 100 lb. For prices, &c., see Appendix II. and Index. "*Horsebread* hath had his continuance for so long a time, and the use thereof [is] so profitable a necessary for the commonwealth, that it standeth rightly with the law to have his continuance, and the assise thereof hath been and so must continue: That three horse loaves be sold from the bakers for a penny, 13 for 12d. And that every one loaf shall weigh the full weight of the penny white loaf, at what price soever the quarter of wheat be sold at." (*John Powell's Book of Assise.*) Horsebread or horse loaves, were a kind of bread formerly given to horses. It was doubtless made of horse-corn, i.e. beans, peas, oats, &c. A very diminutive person was anciently said to be "no higher than three horse loaves." (*Harri.; Halli.*)

In April 1609, the family being at Islington, besides purchases of oats, hay, straw, provender, &c., there was a payment of 6d. for horsebread. See Index for horse-feed. In May 1588, the *horse-leech* was paid 2s. for cures. In May 1590, the horse-marshall had 3s. for curing a horse. [*Mareschal*, French, was originally the master of the horse, or chief of the stables.] In August 1610, the *hire* of a horse which brought a rundlet of sack from Preston to Gawthorpe, was 12d. For various entries relating to horses and their gear, see Index.

Hose (Anglo-Saxon *hosa*) stockings or leg-coverings (sometimes breeches, stockings and shoes in one). They were used by the Anglo-Saxons of the eighth century, and abroad were of linen. In the ninth century those of persons of rank appear to reach the middle of the thigh, and to sit close to the leg; those of the lower ranks only to the calf, and these apparently of worsted yarn or coarse materials. In the twelfth century they were probably made of cloth, and sometimes striped. Stockings of precisely the modern form were worn by ladies temp. Edward II. Silk stockings were worn by Henry VIII., but a pair of long Spanish silk hose were presented to Edward VI. as a rarity. Knit silk hose or stockings made in England were first presented to Queen Elizabeth, who refusing to wear any cloth hose afterwards, they came into vogue. An apprentice soon after borrowed a pair of knit worsted stockings made at Mantua, and made a pair like them, which he presented to the Earl of Pembroke, — the first worsted stockings known to have been knit in England. Cloth stockings, however, continued long afterwards, as well as leathern, silk, woollen and worsted. The lower ends of stockings were probably socks. Two pair were worn together, as by Mary Queen of Scots at her execution, viz., stockings of blue worsted, clocked and edged at the top with silver, and under them another pair of white. Previous to the introduction of silk, stockings were very rich and splendid, consisting of the most costly stuffs, interwoven and embroidered with gold and silver. Socks of fustian were contemporary. A satirist of Elizabeth's time thus rails at the fashions and cost of hose or stockings: — Then have they hosen, which, as they be of divers fashions, so are they of sundry names. Some be called French hose, some Gallie [loose], and some Venetians. The French hose are of two divers makings; for the common French hose containeth length, breadth and sideness sufficient, and is made very round. The other containeth neither length, breadth, nor sideness (being not past a quarter of a yard side) whereof some be paned, cut and drawn out with costly ornaments, with canions [rolls of cloth

straight, or indented like a screw] annexed, reaching down beneath their knees. The Gally hosen are made very large and wide, reaching down to their knees only, with three or four guards a-piece laid down along either hose. And the Venetian hosen they reach beneath the knee to the gartering-place of the leg, where they are tied finely with silk points, or some such like, and laid on also with rewes [rows] of lace or guards, as the other before. All this is not sufficient, except they be made of silk, velvet, satin, damask, and other like precious things beside; yea, every one, serving man, and other inferior to them in every condition, will not stick to flaunt it out in these kind of hosen, with all other their apparel suitable thereunto. In times past kings would not disdain to wear a pair of hosen of a noble [6s. 8d.] 10s. or a mark [13s. 4d.] price, with all the rest of their apparel after the same rate; but now it is a small matter to bestow twenty nobles [£6 13s. 4d.] £10, £20, £40, yea £100, of one pair of breeches. (*Stubbes.*) For prices of hose see Appendix II. and Index.

Hoop. The measure of one peck. (*Ray.*)

House-building. An Elizabethan writer says: — The greatest part of our building in the cities and good towns of England consisteth only of timber, for as yet few houses of the commonalty (except here and there in the west country towns), are made of stone; although they may in my opinion in divers other places be builded so good cheap of the one as of the other. . . . . It is not in vain in speaking of building, to make a distinction between the plain and woody soils; for as in these [latter] our houses are commonly strong and well-timbered, so that in many places there are not above four, six, or nine inches between stud and stud, so, in the open and champaign countries they are enforced for want of stuff to use no studs at all, but only frank-posts, raisin[g]s, beams, prick-posts, groundsels, summers (or dormants), transoms, and such principals, with here and there a griding, whereunto they fasten their splints or raddles, and then cast it all over with thick clay, to keep out the wind. . . . . As every country-house is thus appareled on the outside, so is it inwardly divided into sundry rooms above and beneath; and where plenty of wood is, they cover them with tiles, otherwise with straw, sedge or reed, except some quarry of slate be near at hand, from whence they have for their money so much as may suffice them. . . . . Within their doors also, such as are of ability do oft make their floors and parget of fine alabaster burned, which they call plaster of Paris, whereof in some places we have great plenty, and that very profitable against the rage of fire. In plastering likewise of our fairest houses

over our heads, we use to lay first a lane or two of white mortar, tempered with hair, upon laths, which are nailed one by another (or sometimes upon reed or wickers, more dangerous for fire, and made fast here and there with sap-laths for falling down) and finally cover all with the aforesaid plaster, which, beside the delectable whiteness of the stuff itself, is laid on so even and smoothly as nothing in my judgment can be done with more exactness. The walls of our houses on the inner sides in like sort be either hanged with tapistery, arras-work, or painted cloths [pictures], wherein either divers histories, or herbs, beasts, knots and such like are stained, or else they are seeled with oak of our own, or wainscot brought hither out of the east countries, whereby the rooms are not a little commended, made warm, and much more close than otherwise they would be. . . . . As horn in windows is now quite laid down in every place, so our lattices are also grown into less use, because glass is come to be so plentiful, and within a very little so good cheap if not better than the other. . . . . Only the clearest glass is most esteemed; for we have divers sorts, some brought out of Burgundy, some out of Normandy, much of Flanders, besides that which is made in England, which would be so good as the best, if we were diligent and careful to bestow more cost upon it. . . . . The ancient manors and houses of our gentlemen are yet and for the most of strong timber, in framing whereof our carpenters have been and are worthily preferred before those of like science among all other nations. Howbeit, such as be lately builded, are commonly either of brick or hardstone, or both; their rooms large and comely, and houses of office further distant from their lodgings. (*Harri.*) In the Accounts, in September 1621, is the entry — A house built. To John Hackinge for walling of 110 yards of the house on Broadhead Moor (at 5d.) 46s.; to him, for a day work about the windows 6d.; paid for so many stones as walled nine yards 2s. 3d. See also Appendix I., Gawthorpe Hall, and the Note on that house.

Houses of Correction. By the statute of 39th Elizabeth cap. 4 (1596-7) justices of peace in their quarter sessions are to make orders for erecting houses of correction, and the maintenance of several of the same, and for the punishment of offenders committed thither. By 7th James I. cap. 4 (1609), there was to be one house of correction in every county in England, built at the county charge, with convenience for setting people to work; the governors were to do this, and moderately to correct the prisoners by whipping, &c. These houses were chiefly for the punishment of idle and disorderly persons, parents of bastard children, beggars, servants running

away, trespassers, rogues, vagabonds, &c. Poor persons refusing to work, are to be there whipped, and set to work and labour. (*Jacob.*) In the Accounts, in June 1613, the Shuttleworths paid, in respect of their Barbon estates, 10s. towards erecting a house of correction at Kendal; in January 1619, Colonel Shuttleworth collected £20 for that at Blackburn; in October 1619, a fifteenth at Ightenhill Park towards one at Preston 18d.; in April 1620 was a payment towards the wages of the master; and in June 1621 a gald of Ightenhill Park, towards the house of correction 4d.

Housling, Houselling. (Anglo-Saxon *Housele.*) The Eucharist; *Huslian* to administer the sacrament. To ben houseled, to receive the sacrament. Houslyng people, communicants. (*Halli.*) The king and queen were both houseled, with one host divided between them. (*Hall's Chron.*) When the queen takes her chamber, she must be brought into the chapel or church there to be houseled (*temp. Henry VII.*) *Chaucer* says —

> ——————— Man and wife,
> Should show their parish-priest their life,
> Once a year, as saith the Book,
> Ere any wight his housel took.

In the year ending March 1503, the queen of Henry VII. took the sacrament thrice, on Easter, All Saints' and Christmas Days, and on each occasion 20d. was paid "for her housel." Only twenty-eight years afterwards the jesters and minions of Henry VIII. were allowed 10s. each (one at Easter 4s. 8d.) for their housel. In 1497, 6s. 8d. was paid "for the king's offering at his housel." (*Eliz. York.*) In April 1583 (Easter), for the houslynge of seven persons and spent at the same time 10d.; April 1586, upon Easter Day to the proctors of Deane church for all your houslyinge people, 9d.

Hulton, Middle. A township in the parish of Deane, three or four miles S.S.W. of Bolton. Here Sir Richard Shuttleworth (probably in right of his wife) farmed the tithe, and got the tithe corn.

Hulton, Mr., of the Park. Mr. William Hulton (as often called Hilton) son and heir of Adam Hulton of Hulton, succeeded his father in 1572; was one of the Lancashire magistrates associated in 1588 to defend the queen and church against the Roman Catholics and recusants; he died in 1624. Hulton Park, the name of his residence, is in the township of Over Hulton. There are numerous entries in the Accounts relating to him (see Index), and he sent presents of tench and other fish to Smithills.

Humbles. See Umbles.

HUNTERHOLME. A farm in the valley on the north side of the river Calder, about half a mile east of Gawthorpe. See Index.

HUSBANDRY, ITS LABOURS AND WAGES. (From the Anglo-Saxon *hus*, house, and *bond*, the participle of *buend*, occupying or tilling.) The business of a farmer, comprehending not only agriculture, or tillage of the ground, but also the raising, managing and fattening of cattle and other domestic animals, the management of the dairy, and whatever the land produces. In a secondary sense it also means domestic economy, good management, frugality and the care of domestic affairs. (*Webs.*) It is the most expressive and comprehensive term in the language, including far more than agriculture or even farming. As much of these Accounts are elucidatory of the modes and cost of Lancashire husbandry, in the sixteenth and beginning of the seventeenth century, some general notes on the subject are here brought together. The ancient law-book entitled *Fleta* (written temp. Edward I. between 1272 and 1307) shows that farmers were then beginning to add a team of oxen to two horses, by which as much work was done in a day as by a team of horses only; while the expense of keeping oxen was much less. The sheepfold was then in a fixed place; its floor being from time to time taken up and carried out for dressing the land; instead of (as now) the fold being moved every night till it has gone over the whole field, by which the labourer is saved of carrying the dressing from the farm-yard. It was then reckoned that the milk of two cows in twenty-four weeks ought to make a weigh of cheese (256 lb.) and also half a gallon of butter per week; that the worst of three cows would give a cheese worth $\frac{1}{2}$d. in two days, and a pennyworth of butter in a week, making $2\frac{3}{4}$d. a week. Ewes' milk was then used, and the milk of twenty, well kept, was equal to that of three cows. It was then usual to sow two bushels of oats on an acre; and the calculation was that if the lord got only thrice the quantity when threshed he was not repaid its cost; in which cost nothing is reckoned for manuring the land, or its rent, or for threshing and winnowing the corn. In the accounts of the bailiff of a manor near Reigate, Surrey, in the years 1382-1386, it appears that the demesne included fifty-six acres of arable land, of which sixteen were fallow, two of meadow, besides pasture and wood, of which no quantity is mentioned, but the pasture must have been considerable, to keep thirteen cows and twelve oxen. The live stock included thirteen cows (fed from the racks in the yard in winter) four calves (bought for 1s. each), twelve oxen for ploughing (fed on oats and hay), one stot (used for harrowing), a goat and a sow: no horses

mentioned. The dead stock included a plough and a cart with wheels (sold for 5s. 6d.), an iron flail (3s.), a bedrip [? reaping-hook, as bed-repe (bid-reap) was a day's work at harvest by customary tenants, at the bidding of the lord], a basket and a seedlip (a hopper for seed corn). In 1383, the total receipts accounted for was £8 1s. 9½d. and the disbursements £7 0s. 5½d.; leaving a nett balance of only £1 1s. 4d. Amongst the receipts is 6s. 8d. for the lord's ploughs let to the farmers; fourteen bushels of apples 14d.; five loads of [char-] coal sold at 3s. 4d. the load; wheat 7s. 4d. per quarter; oats 2s. bushel, pease 5d. and tares 4d. A cow sold for 10s., and pigs for 6d. each. The payments show that the cost of keeping the lord's plough in repair (including the year's wages of a blacksmith) was 6s. 8d.; making a new one out of the lord's timber 6d.; a young [kid] goat was bought for 1d.; mowing two acres of meadow cost 1s.; threshing wheat, peas and tares 4d. per quarter, oats 1½d.; winnowing 1d. for three quarters; cutting and binding wheat and oats per acre 6d., peas or tares 8d. The bailiff's wages were 1d. a day or 3s. 4d. a year; two ploughmen, each 6d. weekly; or yearly one 5s. 6d., the other 5s. They had pottage, costing 2s. yearly, in lieu of a quarter of oats. Two bushels of oats were sowed on an acre, by strike measure. In the manor of Dorking in the same reign, it appears by the bailiff's accounts that the harvest lasted five weeks communibus annis. An ox sold for 12s., a cow 6s. or 8s., its hide 12d., rabbits 3½d. each. The forefeet of ploughing oxen, and harrowing heifers, were shod, at 3d. each. Washing and shearing sheep cost 10d. per 100. 30½ acres of barley produced only 41 quarters 4 bushels (threshing at 2d.) 5½ acres of tares, 1 quarter, 6 bushels (4d.), and 28 acres oats, 38 quarters, 4 bushels (1½d.) Barley 4s. 4d., tares 4s., oats 2s. 6d. per quarter. Wages: warrener 1d. a day, bailiff 6s. year, other servants 5s. 6d., shepherd 4s. 6d., with (by custom) one fleece at the shearing; 1 quarter 4 bushels oats were allowed for their pottage. Ploughing for winter and Lent corn 6d. an acre, harrowing 1½d., mowing and binding 4d. The customary tenants were to harrow a whole day and have one meal; if only half a day, they had none. A carpenter's wages 4d. a day. One of our earliest writers on these subjects was the author of "The Boke of Husbandry" (1534) and "Surveyenge of Landes" (1539), generally attributed to Sir Anthony Fitzherbert, though by some ascribed to his brother John Fitzherbert. Sir Anthony was made sergeant-at-law in 1511, knighted 1516, king's sergeant 1517, in 1519 published "La Graunde Abrégement," a collection of law cases; became a judge of the Common

Pleas in 1523, and died in 1538. "He appears to have been the first Englishman who studied the nature of soils, and the laws of vegetation, with philosophical attention. These books, with many errors, contained the rudiments of true knowledge, and revived the study and love of agriculture." (*Chalm. Biog. Dic.*) He begins his Boke of Husbandry by declaring that the most general living that husbands [husbandmen] can have is by ploughing and sowing of their corns, and rearing and breeding of their cattle, and not the one without the other. He gives quaint instructions for every operation of husbandry, recipes for the cure of every disease of horses and cattle, and in his later chapters points out to both husband and wife their relative and other duties, economical, moral, and religious. His directions to the housewife will repay reading. He gives her these general instructions: — "First in a morning, when thou art waked and purposest to rise, lift up thy hand and bless thee, and make a sign of the holy cross, 'In nomine patris, et filii, et spiritus sancti, Amen.' An if thou say a paternoster, an ave, and a crede, and remember thy maker, thou shalt speed much the better. And when thou art up and ready, then first sweep thy house, dress up thy dishboard, and set all things in good order within thy house: milk thy kye, suckle thy calves, sye up [strain] thy milk, take up thy children, and array them, and provide for thy husband's breakfast, dinner, supper, and for thy children and servants, and take thy part with them. And to ordain corn and malt to the mill, to bake and brew withal when need is. And mete [measure] it to the mill, and from the mill, and see that thou hast thy measure again, beside [save] the toll, or else the miller dealeth not truly with thee, or else thy corn is not dry as it should be. Thou must make butter and cheese when thou mayst, serve thy swine both morning and evening, and give thy pullen [poultry] meat in the morning," &c. In March or before, she must make her garden, getting as many good seeds and herbs as she can, and specially such as be good for the pot and to eat. In March, too, she must see to the sowing of flax and hemp. She may have part of the wool of the sheep, to make her husband and herself some clothes; at least the locks of the sheep, either to make clothes, or blankets and coverlets, or both. If she have none of her own, she may take wool to spin of cloth-makers, and so have a convenient living. "It is a wife's occupation to winnow all manner of corns, to make malt, to wash and wring, to make hay, shear corn, and in time of need to help her husband to fill the muck-wain or dung-cart, drive the plough, to load hay, corn and such other. And to go or ride to the market, to sell butter, cheese,

milk, eggs, chickens, capons, hens, pigs, geese, and all manner of corns. And also to buy all manner of necessary things belonging to household, and to make a true reckoning and accompt to her husband, what she hath received and what she hath paid. . . . . And thus I leave the wives to use their occupations at their own discretion." But he further advises "to keep measure in spending;" and cites two Latin verses which he learned at grammar school, and thus gives in English: —

He that doth more expend
Than his goods will extend,
Marvel it should not be,
Though he be grieved with poverty.

He advises both husband and wife "to eat within the tether," quoting a philosopher's saying, "spare at the brink and not at the bottom," that is, at the beginning, and not at the end of the year. A short lesson for the husband follows: — If, when sitting by the fire in winter, after supper, he thinks the work of himself, wife and servants of more profit than the fire and candlelight, meat and drink expended, "then sit still; if not, then go to thy bed and sleep, and be up betime, and break thy fast, before day, that thou mayest be the whole winter's day about thy business. At grammar school I learned a verse, 'Sanat, sanctificat, et ditat surgere mane,' that is, early rising maketh a man whole in body, wholer in soul, and richer in goods." (*Fitz.*) This author, in his "Surveying," gives directions how to amend and improve in value various kinds of poor, barren, cold and wet soils. A passage from one of Bishop Latimer's sermons gives a portrait of the mode of living among the yeomanry at the beginning of the sixteenth century: — My father (says he) was a yeoman, and had no lands of his own, only he had a farm of £3 or £4 a-year at the uttermost, and hereupon he tilled so much as kept himself and a dozen men. He had walk for 100 sheep, and my mother milked 30 kine. He was able, and did find the king a harness, with himself and his horse, while [until] he came to the place that he should receive the king's wages. I can remember that I buckled his harness when he went to Blackheath field. He kept me to school, or else I had not been able to have preached before the king's majesty now. He married my sisters with £5 or 20 nobles [£6 13s. 4d.] a-piece, so that he brought them up in godliness and the fear of God. He kept hospitality for his poor neighbours, and some alms he gave to the poor, and all this did he of the said farm. Where [as] he that now hath it, payeth £16 by the year or more, and is not able to do anything for his prince, for himself, nor

for his children, or give a cup of drink to the poor." (*Latimer's Sermons.*) As to the husbandry of this country, an Elizabethan writer says : — The soil of Britain . . . . . is very fruitful; and such indeed as bringeth forth many commodities . . . . . Nevertheless it is more inclined to feeding and grazing than profitable for tillage and bearing of corn; by reason whereof the country is wonderfully replenished with meat [horned beasts] and all kind of cattle, and such store is there also of the same in every place, that the fourth part of the land is scarcely manured for the provision and maintenance of grain. . . . . But where our ground is not so good as we would wish, we have (if need be) sufficient help to cherish our ground withal and to make it more fruitful. For beside the compost that is carried out of the husbandmen's yards, ditches, ponds, dovehouses, or cities and great towns, we have with us a kind of white marl, which is of so great force, that if it be cast over a piece of land but once in three score years, it shall not need of any further composting. . . . . Certainly it [the soil] is even now in these our days grown to be much more fruitful, than it hath been in times past. The cause is for that our countrymen are grown to be more painful, skilful and careful, through recompense of gain, than heretofore they have been; insomuch that my Synchroni, or time fellows, can reap at this present great commodity in a little room. . . . . The pasture of this island is, according to the nature and bounty of the soil, whereby in most places it is plentiful, very fine, batable, and such as either fatteth our cattle with speed, or yieldeth great abundance of milk and cream, whereof the yellowest butter and finest cheese are made. . . . . Our meadows are either bottoms (whereof we have great store, and those very large, because our soil is hilly) or else such as we call land-meads, and borrowed from the best and finest pasturages. The first of them are yearly and often overflowed, by the rising of such streams as pass through the same, or violent falls of land waters, that descend from the hills about them. The other are seldom or never overflowed, and that is the cause wherefore their grass is shorter than that of the bottoms, and yet is it far more fine, wholesome, and batable, sith the hay of our low meadows is not only full of sandy cinder, which breedeth sundry diseases in our cattle, but also more rowty, foggy and full of flags, and therefore not so profitable for stower and forage as the higher meads be. The difference furthermore in their commodities is great, for whereas in our land meadows we have not often above one good [wain] load of hay, or peradventure, a little more, in an acre of ground, in low meadows we have sometimes three but commonly two or upward, as expe-

rience hath oft confirmed. Of such as are twice mowed I speak not, sith their later math is not so wholesome for cattle as the first, although in the mouth more pleasant for the time; for thereby they become oftentimes to be rotten, or to increase so fast in blood, that the garget [a sort of distemper or murrain] and other diseases do consume many of them, before the owners can seek out any remedy, by phlebotomy or otherwise. . . . . The yield of our corn-ground is also much after this rate following: — Throughout the land (if you please to make an estimate thereof by the acre) in mean and indifferent years, wherein each acre of rye or wheat, well tilled and dressed, will yield commonly sixteen or twelve bushels, an acre of barley thirty-six bushels, of oats and such like four or five quarters; which proportion is notwithstanding oft abated towards the north, as it is oftentimes surmounted in the south. Of mixed corn, as peason and beans, sown together, tares and oats (which they call bulmony), rye and wheat, named miscelin, here is no place to speak; yet their yield is nevertheless much after this proportion, as I have often marked. (*Harri.*) Another writer on husbandry was Thomas Tusser (born about 1515, died about 65, in 1580), who published the first edition of his "500 Points of Good Husbandry" in 1557, when he would be about 42, (but the best and greatly enlarged edition is that of 1580.) It is supposed that he had then been a practical farmer about eight years at Cattiwade, Suffolk. Afterwards he was successively at Ipswich, West Dereham, and Norwich. He lived the greater part of his time in Norfolk, Suffolk and Essex. Another writer on husbandry, &c., was Gervase Markham, who lived in the reigns of James I. and Charles I., bearing a royalist captain's commission in the civil wars; but the times of his birth, death, &c., are unknown. His "Country Farm" was published in 1616; the "English Husbandman" in 1613-1635; and his principal treatises were collected into a volume, under the general title of "A Way to great Wealth," containing six principal vocations, or callings, in which every good husband or housewife may lawfully employ themselves. Of these the first relates to cattle, fowl, horses, &c. (14th edition, 1683); 2. Country Contentments, or the husbandman's recreations, including hunting, hawking, coursing with greyhounds, shooting with long and cross bow, bowling, tennis or balloon, angling and cock-fighting; (11th edition, 1683;) 3. The English Housewife (9th edition, 1683, including medicine, cookery, distilling, preserving, spinning, dyeing, the dairy, malting, brewing, baking, gardening, &c.); 4. The Encroachment of the Weald of Kent (an enlarged and corrected edition); and 5. Markham's Farewell to Husbandry, or the

enriching of all sorts of barren and sterile grounds (11th edition, 1684). In his Farewell to Husbandry he gives the following general directions for husbandry operations in each month. He characterises as barren, unfruitful earth, many parts of Derbyshire, Lancashire, Cheshire and Yorkshire, and says that this will require a different season and different implements, &c., the latter being framed ever according to the ground. He describes at some length the general duties of the ploughman and husbandman, and says he ought to know his several labours for every several month through the whole year, whereby no day or hour may be mis-spent, but every time and season employed, according as his nature requireth; as thus for example: — *January:* If the painful ploughman live in fertile and good soils, as among rich, simple clays, he shall first plough up his pease earth, because it must lie to take bait before it be sown, but if he live in fruitful well-mixed soils, then he shall begin to fallow the field he will lay to rest the year following. But if he live upon hard barren earths, then he shall water his meadows and pasture grounds, and drain and make dry his arable grounds, especially where he intends to sow peas, oats or barley the seed-time following. He shall stub up all such rough grounds as he intends to sow the year following. Manure and trim up your garden moulds, and you shall comfort with manure, sand or lime, or all three mixed together, the roots of all barren fruit trees; also cut down all such timber, only there will be loss in the bark. Transplant all manner of fruit trees, the weather being open and the ground easy; rear calves, and remove bees. *February:* Either set or sow all sorts of beans, peas and other pulse, and the stiffer your ground is the sooner begin your works. Prepare your garden mould, and make it easy and tender. Prune and trim all sorts of fruit trees, from moss, cankers and all superfluous branches; plash your hedges and lay your quicksets close and entire together; plant roses, gooseberries, and any fruit that grows upon little bushes; graft at the latter end of this month upon young and tender stocks, but by all means overlade not the stocks. *March:* Make an end of sowing all sorts of small pulse, and begin to sow oats, barley and rye, which is called March rye. Graft all sorts of fruit trees, and with plants and scions replenish your nursery. Cover the roots of all trees that are bared, and with fat earth lay them close and warm. If any tree grow barren, bore holes in the root, and drive hard wedges or pins of oakwood therein, and that will bring fruitfulness. Transplant all sorts of summer flowers, and give new comfort of manure and earth to all early outlandish flowers, especially to the crown imperial tulips, hyacinth and

narcissus of all shapes and colours. Cut down underwood for fuel and fencing, and look well to your ewes, for then is the principal time of yeaning. *April:* Now finish up all your barley seed, and begin to sow your hemp and flax. Sow your garden seeds, and plant all sorts of herbs. Finish grafting in the stock, but begin your principal inoculation, for then the rind is most pliant and gentle. Open your hives, and give bees free liberty and leave to succour them with food, and let them labour for their living. Cut down all great oak timber, for now the bark will rise and be in season for the tanners. Scour your ditches, and gather such manure as you make in the streets and highways, into great heaps together. Lay your meadows, sleight your corn ground, gather away stones, repair your highways, set oziers and willows, and cast up the banks and mines of all decayed fences. *May:* Sow barley on all light sands and burning grounds. So likewise do your hemp or flax, and also all sorts of tender garden seeds, as are cucumbers and melons, and all kind of sweet-smelling herbs and flowers. Fallow your stiff clays, summer-stir your mixed earth, and soil all light and loose hot sands; prepare all barren earth for wheat and rye; burn bait, stub gorse or furze, and root out broom and fern. Begin to fold your sheep, lead forth manure and bring home fuel and fencing. Weed your winter corn, follow your common works, and put all sorts of grass either in pasture or tether. Put your mares to the horse. Let nothing be wanting to furnish the dairy. Now put off all your winter-fed cattle, for now they are scarcest and dearest. Put young steers and dry kine to feed at fresh grass, and away with all pease-fed sheep; for the sweetness of grass mutton will pull down their prices. *June:* Carry sand, marl, lime, and manure of what kind soever to your land; bring home your coals and other necessary fuel fetched far off; shear early fat sheep; sow all sorts of tender herbs; cut rank, low meadows; make the first return of your fat cattle; gather early summer fruits; distil all sorts of plants and herbs whatsoever. *July:* Apply to your hay harvest, for a day slacked is many pounds lost. Chiefly when the weather is inconstant, shear all manner of field sheep. Summer-stir rich, stiff grounds, soil all mixed earths, and latter-soil all loose, hot sands. Let herbs you would preserve now run to seed; cut off the stalks of outlandish flowers, and cover the roots with new earth, as well mixed with manure as may be. Sell all such lambs as you feed for the butcher, and still lead forth sand, marl, lime and other manure. Fence up your copses, graze your elder underwoods, and bring home all your field timber. *August:* Apply your corn harvest, shear down your

wheat and rye, mow your barley and oats, and make the second return of your fat sheep and cattle; gather all your summer greater fruit, plums, apples and pears; in summer make your sweet perry and cyder; set slips and scions of all sorts of gillyflowers and other flowers, and transplant them that were set the spring before; and at the end of this month begin to winter-rig all fruitful soils whatsoever. Geld your lambs, carry manure from your dove-cotes, and put your swine to the early or first mast. *September:* Reap your peas, beans, and all other pulse, making a final end of your harvest. Bestow upon your wheat land your principal manure, and now sow your wheat and rye, both in rich and barren climates. Now put your swine to mast; of all hands gather your winter fruit; make sale of your wool and other summer commodities. Now put off those stocks of bees you mean to sell or take for your own use: close-thatch and daub-warm all the surviving hives, and look that no drone [beetle], mice or other vermin be in or about them. Now thatch your stacks and ricks, thrash your seed-rye and wheat, and make an end with your cart of all foreign journeys. *October:* Finish your wheat seed and scour ditches and ponds, plash and lay hedges and quick-set, transplant, remove or set all manner of fruit trees, of what nature or quality soever. Make your winter cyder and perry; spare your private pastures, and eat up your cornfields and commons. Now make an end of winter ridging, draw furrows to drain, and keep dry your new-sown corn; follow hard the making of your malt. Rear all such calves as shall fall, and wean those foals from your draught mares which the spring before were foaled. Now sell all such sheep as you will not winter, give over folding, and separate lambs from the ewes, which you purpose to keep for your own stock. *November:* You may sow either wheat or rye in exceeding hot soils; you may then remove all sorts of fruit trees, and plant great trees, either for shelter or shadow. Now cut down all sorts of timber, for ploughs, carts, axletrees, naves, harrows and other husbandly offices. Make now the last return of your grass-fed cattle, bring your swine from the mast, and feed them for slaughter. Rear what calves soever fall, and break up all such hemp and flax as you intend to spin in the winter season. *December:* Put your sheep and swine to the pease reeks [ricks], and fat them for the slaughter and market. Now kill your small porks and large bacons. Lop hedges and trees; saw out your timber for building, and lay it to season; and if your land be exceeding stiff and rise up in an extra-ordinary furrow, then begin to plough up that ground whereon you mean to sow clean beans only. Cover your dainty fruit-trees over with canvas, and

hide all your best flowers from frost and storms, with rotten old horse-litter. Drain all your corn fields, and as occasion shall serve, so water and keep moist your meadows. Now become the fowler, with piece, nets and manner of engines, for in this month no fowl is out of season. Now fish for carp, bream, pike, tench, barbel, peal and salmon. (*Mark.*) The same writer gives the following summary of a day's labour for husbandman, farmer, or ploughman: — Suppose it to be after Christmas and about plough-day, at what time men either begin to fallow or to break up pease-earth, which is to lie to bait, according to the custom of the country. At this time the ploughman shall rise before four o'clock, and, after thanks given to God for his rest, and prayer for the success of his labours, he shall go into his stable or beast-house, and first fodder his cattle, then cleanse the house and make the booths [stalls] clean, rub down the cattle, and cleanse their skins from all filth; curry his horses, rub them with cloths and wisps, and make them and the stable as clean as may be; then water both his oxen and horses, and, housing them again, give them more fodder, and his horses by all means provender, as chaff, and dry pease or beans, or oat-hulls, pease or beans, or clean oats, or clean garbage [the hinder ends of any grain but rye] with the straw chopped small amongst it, according to the ability of the husbandman. Whilst they are eating he shall make ready his collars, hames, traces, halters, mullens, and plough-gears, seeing everything fit and in due place. To these labours I allow full two hours, from four till six; then to breakfast, to that I allow half an hour, and another half hour to the gearing and yoking of his cattle, so that at seven he may set forward to his labour. Then he shall plough from seven morning till betwixt two and three afternoon; and then unyoke and bring home his cattle, and having rubbed and dressed them, and cleansed away all dirt and filth, he shall fodder them, and give them meat. Then shall the servants go in to their dinner, for which is allowed half an hour. It will then be towards four o'clock, at which time he shall go to his cattle again, and, rubbing them down and cleansing their stalls, give them more fodder. Then he shall go into the barn and provide and make ready fodder of all kinds for the next day, whether hay, straw or blend-fodder, according to the ability of the husbandman. This done, and carried into the stable, ox-house, or other convenient place, he shall water his cattle and give them more meat, and to his horse provender, as before; by this time it will draw past six o'clock, at which time he shall come in to supper. After supper, he shall either by the fireside mend his shoes for himself, and the family, or beat or knock

hemp or flax, or pick and stamp apples or crabs, for cyder or verjuice; or else grind malt on the querns, pick candle-rushes, or do some husbandly office within doors, till it be full eight o'clock. Then shall he take his lantern and candle and go see his cattle, and, having cleansed the stall and planks, litter them down, look that they be safely tied, and then fodder and give them meat for all night. Then giving God thanks for benefits received that day, let him and the whole household go to their rest till the next morning. (*Mark.*) Operations and processes of husbandry, with the wages of its different labourers, are set down in these Accounts, and are either noticed in the Notes under each, or are to be found by the alphabetical Index.

Ightenhill Park. The ancient orthography was High-tun (or den)-hull. It is a soft and gentle swell of ground rising from a curvature of the Calder (which separates it from the forest of Pendle) to no very considerable height, but commanding some very pleasing views to the north and west. Within the park was a very ancient manor house of the Lacies, certainly in existence as early as 1238. A tradition in the neighbourhood that the house was abandoned by the family in consequence of the last male heir being killed by a fall from a window, is merely an echo of the genuine account of the untimely death of the heir of Henry de Lacy, at Pontefract or Denbigh. [Another version is, that from the top of the peel tower, a nurse, having the child of John of Gaunt in her arms, let it fall, in her fright on witnessing an accident to one of the hunters in the vale of the Calder, at a farm called Hunterholme.] In the great Lacy inquisition of 1311, Hightenhull with its appurtenances is described as containing one capital messuage [the manor-house] eight acres in demesne, one of meadow, and a park, in circuit one leuca and a half [probably here leuca denotes the French league or 2,000 geometrical paces]; and 151 acres demised to the tenants-at-will. In the Court Rolls at Clithero fourteenth Henry VIII. (1522-3) is an inquisition of survey, taken at the instance of Sir John Townley, Knt., in order to certify to the king's council the then state of the manor-house —

The jurors say that the great hall and roof timbers had been thrown down and scattered, and great part carried away; that the great chamber at the west end of the hall had been similarly destroyed: that the kitchen, butler's house and pantry were wanting; also the bakehouse and the great oven. That the long chamber at the west end of the hall had fallen and was destroyed; that the house of the park-keeper was still standing and covered with its roof and tiles called "sclait-stons" [slates]; that its doors and windows were carried away, and it was very likely to fall. That the chapel of the place is standing in a similar way [and the compotus of Whalley Abbey

shows it to have been standing in 1536]. Also the stable in like manner. That in taking or destruction of the roof-timbers or stones of the house the said John Townley is found not culpable.

Ightenhill Park continued to be held by the Townleys till about the thirty-fifth Elizabeth (1593) when Sir Richard Shuttleworth grants a lease of lands therein, reciting and confirming the conditions in the former lease granted by John Townley, Esq. [A lease of Ightenhill Park in 1664 from Monk to Richard Shuttleworth, Esq., contains covenants to keep the manor-house in repair (*Assheton's Journal*); so that it may have been rebuilt after the survey of 1522-3]. Ightenhill Manor contains Great and Little Ightenhill, Burnley, Habergham Eaves, Padiham, Marsden, Briercliffe and Heyhouses. (*Whalley.*) Ightenhill Park is a mile north-west of Burnley, near the Leeds and Liverpool canal and the river Calder, comprising 690 acres. The township is still wholly possessed by the Shuttleworths, stretching between Gawthorpe and Burnley, along the river Calder to a little beyond Royle. On the highest point of Ightenhill Park the foundations of the manor-house are still perceptible, and tradition says that it was erected on the site of an old peel-tower. The site overlooks all the adjacent valleys, stretching away to Colne, Whalley, Barton, Accrington and Burnley. For various entries in the Accounts as to Ighnell or Ightenhill or Yghtynhyll Park, see Index.

Indigo. A meal or flour made by means of water and oil-olive, out of the leaves of the Anil or Indigo plant. The choicest bears the surname of Serguisse, from a village of that name twenty-four leagues from Surat. It is made likewise about Biana of Indona, and Cossa near Agra; also in the kingdom of Golconda; the Dutch bring it from Brampour and Bengal, but that is the least valuable of all. The Agra indigo (made in the shape of a chesnut) is almost as good as the Serguisse, but it is only in use with the dyers and whiteners [bleachers] serving the last to put among their linen to whiten it. Painters use it to grind with white, for painting in blue; if used alone and neat it turns black; ground with yellow it makes a green. Some confectioners and apothecaries very preposterously employ it to colour sugars to make conserves with, and syrup of violets by adding some orris, which they sell at an under rate, and cheat honest people. Jamaica indigo, chiefly brought to England, is made of the whole plant, stalk and leaf. (*Pomet*, who gives an engraved plate, representing anil growing, the negroes cutting indigo, throwing it into water (superintended by the white overseer), stirring it in water, and two carrying it in small buckets, on a pole on their shoulders, into chests or cases to dry it.) In the Accounts, in May 1620,

is an entry, "Paid for a reversion of a debt due since the indigo blues were bought 7s."

Ings. (Danish, *Ing.*) Meadows, generally those lying low, near rivers. (*B. Dic.; Halli.*)

Ingleforth or Inglethwaite. A hamlet in the township of Goosnargh with Newsham, in the parish of Kirkham, six miles S.E. from Garstang; where formerly two fairs were held on the Monday before Holy Thursday [usually in May] and October 5 for cattle. In May 1583, various beasts were bought at the fair, one cow for 32s. 6d.; in May 1594, a yoke of oxen were bought at the fair for £6 4s. For other entries see Index.

Ink and Inkhorn. The ink of the ancients was like an oil or colouring matter, without vitriol; having nothing in common with ours but the colour and gum. A kind of soot or ivory black was the chief ingredient in their ink, in the age of Dioscorides and Pliny, and even in the seventh century. Astle says that golden ink was used by various nations, including the Anglo-Saxons. Silver ink was once common in most countries. Red ink, made of vermilion, cinnabar and purple, is very often found in MSS., but none are written entirely with ink of that colour. Capital letters were of a varnish composed of vermilion and gum. Green ink was often used in Latin MSS., especially of the later ages. The guardians of the Greek emperors used it till the latter came of age. Blue and yellow ink were seldom used but in MSS., and the latter not for the last 600 years. Black ink, at least among the Anglo-Saxons of the eighth, ninth, and tenth centuries, preserves its original blackness much better than that of succeeding ages, not even excepting the sixteenth and seventeenth, in which it was frequently very bad. Pale ink very rarely occurs before the last four centuries. Petrarch says he could scarcely find ink enough to copy two orations of Cicero, and what he did obtain was as yellow as saffron. Du Cange mentions a black or dark ink, made of silver and lead, by which the cavities in sculpture were marked. Black books (of necromancy) were coloured with a peculiar blackness. Rickman says that secret or sympathetic inks were known to the ancients, but that those now in use were first promulgated in the seventeenth century. The following (Latin) recipes for "Distempers for Writing" apparently in various colours as used to illuminate kalendars, missals, &c., are taken from the "Liber Loci Benedicti" of Whalley Abbey, written before 1346:—1. Sky blue (? azorium, probably smalt or powder blue) with white wine or gum, or with the white of egg. 2. Vermilion (? vermiculum, it may be the vermicular gum), with white of egg and a little salt

and water. 3. Verdigrease, with white wine, saffron, and a little honey. 4. Saffron, with white of egg. 5. Mustard, with white of egg. 6. Brasil wood, with the same. These distempers or coloured inks would be 1. Azure or sky blue; 2. Vermilion scarlet; 3. Green; 4. Deep yellow or orange; 5. Pale yellow, canary or primrose; and 6. A deep red. The stationers made red ink of Brasil wood. In the Accounts, a bottle of ink cost 7d. in June 1619; in August 1595, it was home-made of "gryme, gawles and coperous" (soot, galls and copperas), costing 6d.; and by a loose memorandum about January 1599, we learn the proportions — 2 oz. gum, 2 oz. copperas, and 4 oz. galls, costing 8d. For other entries see Index. In September 1596, a pen-and-ink-horn for Utred Shuttleworth (a boy) cost 4d.; in July 1619, a pen-and-ink-horn cost 12d.; and in October 1621, an inkhorn 8d.

Inkle. A kind of coarse, inferior tape. For entries see Index.

Inn. This name was formerly applied to any kind of lodging or residence, a place that men dwell *in*. The old name for the public road-side inns for the accommodation of travellers was hostelry (since become hotel) or hostry; the landlord was "mine host," and the groom was called "hosteller," now ostler. It is not certain when inns were first established in England; but it was at an early period. Those towns, observes an Elizabethan writer, that we call thoroughfares, have great and sumptuous inns builded in them, for the receiving of such travellers and strangers as pass to and fro. . . . . Every man may use his inn as his own house, and have for his money how great and little variety of victuals, and what other service, himself shall think expedient to call for. Our inns are also very well furnished with napery, bedding and tapestry, especially with napery; for beside the linen used at tables, which is commonly washed daily, is such and so much as belongeth to the estate and calling of the guest. Each comer is sure to lie in clean sheets, wherein no man hath been lodged since they came from the laundress, or out of the water wherein they were last washed. If the traveller have a horse, his bed doth cost him nothing; but if he go on foot, he is sure to pay a penny for the same; but whether he be horseman or footman, if his chamber be once appointed, he may carry the key with him, as of his own house, so long as he lodgeth there. If he lose ought whilst he abideth in the inn, the host is bound by a general custom to restore the damage; so that there is no greater security anywhere for travellers, than in the greatest inns of England. Their horses in like sort are walked, dressed and looked unto by

certain hostlers or hired servants, appointed at the charges of the goodman of the house, who, in hope of extraordinary reward, will deal very diligently after outward appearance in this their function and calling. Herein, nevertheless, are many of them blameworthy, in that they not only deceive the beast oftentimes of his allowance by sundry means, except their owners look well to them; but also make such packs with slipper merchants which hunt after prey, that many an honest man is spoiled of his goods as he travelleth to and fro; in which feat also the counsel of the tapsters or drawers of drink, and chamberlains, is not seldom behind or wanting. Certes, I believe not that chapman or traveller in England is robbed by the way without the knowledge of some of them; for when he cometh into the inn, and alighteth from his horse, the hostler forthwith is very busy to take down his budget or capcase, in the yard, from his saddle-bow, which he poiseth slightly in his hand to feel the weight thereof; or if *he* miss of this pitch, when the guest hath taken up his chamber, the chamberlain that looketh to the making of the beds, will be sure to remove it from the place where the owner hath set it, as if it were to set it more conveniently some where else, whereby he getteth an inkling whether it be money or other short wares, and thereof giveth warning to such odd guests as haunt the house and are of his confederacy, to the utter undoing of many an honest yeoman, as he journeyeth by the way. The tapster in like sort for his part doth mark his behaviour, and what plenty of money he draweth when he payeth the shot, to the like end; so that it shall be a hard matter to escape all their subtle practices. Some think it a gay matter to commit their budgets at their coming to the goodman of the house; but thereby they oft bewray themselves. For albeit their money be safe for the time that it is in his hands (for you shall not hear that a man is robbed in his inn) yet after their departure the host can make no warranty of the same, sith his protection extendeth no further than the gate of his own house; and there cannot be a surer token unto such as pry and watch for those booties, than to see any guest deliver his capcase in such manner. In all our inns we have much plenty of ale, beer and sundry kinds of wine, and such is the capacity of some of them, that they are able to lodge 200 or 300 persons, and their horses, at ease, and thereto, with a very short warning, make such provision for their diet, as to him that is unacquainted withal may seem to be incredible. . . . . In some of the best thoroughfares and towns of great travel in England, there are twelve or sixteen inns at the least. And it is a world to see how each owner of them contendeth with other for good

entertainment of their guests, as about fineness and change of linen, furniture of bedding, beauty of rooms, service at table, costliness of plate, strength of drink, variety of wines, or well-using of horses. Finally, there is not so much omitted among them, as the gorgeousness of their very signs at their doors, wherein some do consume £30 or £40, a mere vanity in my opinion; but so vain will they needs be, and that not only to give some outward token of the innkeeper's wealth, but also to procure good guests to the frequenting of their houses, in hope there to be well used. (*Harri.*) Every country, city, town, village and other places, hath abundance of ale-houses, taverns and inns, which are so fraught with malt-worms night and day, that you would wonder to see them. You shall have them there sitting at the wine and good ale all the day long, yea, all the night too, peradventure a whole week together, so long as any money is left, swilling, gulling and carousing from one to another, till never a one can speak a ready word. (*Stubbes.*) Another writer of the period thus describes inn customs: — As soon as a passenger came to an inn, the servants ran to him and one took his horse, walked him till he was cold, and then rubbed him down; another showed him to a room and lit a fire; a third pulled off and cleaned his boots. Then the host or hostess asked him if he would eat. If he went to the common table, his meal cost him but 6d.; in some places but 4d. If he ordered his dinner in his room, his host or hostess came to him when at table, deeming it courtesy to be asked to sit down. Music was offered, especially if he had company, and if he were alone the musicians gave him good day with their performances. It was the custom, and not accounted mean, to set by part of the supper for breakfast; for the common sort did not use to dine, but ride from breakfast to supper; yet came early, in order to rest their horses. The bill was made out in writing and the chambermaid and hostler expected compliments. (*Morison.*) A physician staying at an inn all night temp. Elizabeth paid only 8d. The entries in the Accounts will be found in the Index under the heads Journey, Travelling, &c.

Inskip. A township with Sowerby, in the parish of St. Michael-on-Wyre, in the Fylde district, five miles S.S.W. of Garstang; area 2,940 acres. The estate, which is still in the possession of the Shuttleworths of Gawthorpe, is six or eight miles beyond Barton, which is five miles north of Preston. In 1597 the whole year's profits of Inskip are stated to be £62 13s. 4d. (94 marks). In 1599 the half year's rent of the tenants was 53s.; in 1606, was received of Cuthbert Hesketh, Esq., in part payment

for the demesne of Inskip £14 9s.; in December 1616, a woman who guided "my mistress' company" over Inskip Moss had 4d.

Interest of Money. It was 20 per cent in Europe in the twelfth century; fixed at 12 per cent in Spain, Germany and Flanders by Charles V. in 1560. (*Robertson.*) Till the fifteenth century no Christians were allowed to receive interest of money, and Jews were the only usurers, and therefore often banished and persecuted. Interest was first settled by law in England at 10 per cent (37th Henry VIII.) in 1546. This law was repealed by Edward VI., but restored by Elizabeth (13th, cap. 8) in 1571. It was reduced to 8 per cent, and the word first used, instead of "usury" (21st James I.) in 1624. It was reduced by the Rump parliament to 6 per cent, and so remained at the Restoration. It was finally reduced (by 13th Anne) in 1714 to 5 per cent, at which rate it remains. (*Haydn.*) All interest above the legal standard of Britain is usury, and punishable by statute. (*Blackstone.*) Aubrey gives the following version of the epitaph on John-a-Combe or Combes, a usurer: —

> Ten in the hundred [10 per cent] the devil allows;
> But Combes will have twelve, he swears and he vows;
> If any one asks who lies in this tomb,
> "Ho, ho," quoth the devil, "'tis my John-a-Combe."

In the Accounts, in May 1611, Mr. Edmund Starkie paid 15s. interest for the use of £8 6s. 8d. [9½ marks] for five months; or at the rate of £21 12s. per cent per annum; in March 1610, was paid to Mr. Clayton of Little Harwood 7s. 6d. for the use of £44 for five weeks and a day; in June 1611, to Henry Whitefield for the use of £20 one whole year, 40s.; November 1611, to Thomas Yate [the steward's brother] for £20 to my master's use, one year, 40s.; December 1612, to my brother Thomas Yate, for the use of £10 for my master for one twelve months, 20s.; January 1613, to John Haworth, for the use of £20 till May next [five months] 33s. 4d.; June 1613, to John Haworth, for the use of £40 one year, £3 6s. 8d.; July, to John Law, for half year's use of six score pounds (£120), £6; December 1616, to Henry Wilkinson for the use of £60 for a year £6; April 1617, to John Nutter [steward to the Earl of Derby] for the use of £100 for a year £10; November 1617, to Mrs. Walmsley of the Cold Coates, for the use of £200 for one year £26; December, to Henry Wilkinson for one year's use of £60, £6; February 1618, to Mr. Whitaker of Burnley for the use of £40 for half a year, 40s.; April 1618, to Mr. Steward Nutter for the use of £100 for one year, £10; August, to Richard

Colthurst for the use of £40 half a year, 40s.; October, to Mr. Whitaker for the use of £12 a quarter of a year, 5s.; March 1619, to Mr. Steward Nutter for the use of £100 for a year, £10; April, to Richard Ryley for the use of £30 for a year, £3; April 1620, paid Mr. Steward [Nutter] for the use of £100 for a year, £10; July 1620, to Mr. Baynham for the use of £20 for a month, 3s. 6d.; December, to Francis Wilkinson for the use of £60, £6; April 1621, to Mr. Steward [Nutter] for the use of £100, £10; July 1621, to Mr. Baynham for the use of £400 for a year, £40. These entries show that from 1610 to 1621 Colonel Richard Shuttleworth was a frequent borrower, but of no large sum, with the exception of the last. See Note on Usury.

Ireland. There are numerous levies of galds and fifteenths, for the payment of the charges of sending troops into Ireland during the wars in Elizabeth's reign. There are also some levies of men, who were marched from Lancashire to Cheshire, and there embarked. Galds were also imposed for the relief of maimed soldiers, in the war in Ireland. In 1594 there came into Chester 2,200 footmen and 1,000 horsemen, for Ireland, for the suppression of Tyrone's rebellion. The Mayor had much ado to keep the soldiers quiet, and caused a gibbet to be set up at the high cross, whereon three soldiers had like to have been hung. (*Ormerod's Chesh.*, vol i.)

Ireland, Mr. and Mr. George. George Ireland was son and heir of Thomas Ireland of Hutte and Hale, by his wife Margaret, daughter of Sir Richard Bold, Knt. By his first wife he had four sons and four daughters, and was succeeded by his son Sir Gilbert Ireland, Knt., who married Barbara, daughter of George Legh, Esq., of High Legh, and made his will 30th January 1625, when he was "aged yet of good health." (*Lanc. MSS. Wills.*) By the Accounts it appears that in December 1591, Mr. George Ireland (probably a younger son of the above George) was appointed collector for the payment of the second subsidy to the queen; in May 1590 a man brought to Smithills from Mr. and Mrs. Ireland at Shrewsbury, some hippocras and five drakes, and had a fee of 6s.; Mrs. Shuttleworth having borrowed of Mrs. Ireland £5 in London, it was repaid November 1612; and in August 1617, a Mr. Ireland seems to have been a barrister engaged in some cause of Colonel Richard Shuttleworth's at York.

Iron. Anderson says that Bilboa is thought to have been the earliest place in Western Europe where iron has been manufactured. Strabo says that the Britons bought iron in chains of the Phenician merchants. The

Anglo-Saxons, however, worked the mines of England, and called the furnace *bloma.* Anderson says the ore has been worked in England ever since the Roman era. Though the Britons had some iron when first invaded by the Romans, yet as Cesar observes they had it only in small quantities, hardly sufficient for home consumption, and none to spare for exportation. But after the Romans had been some time settled in this island, iron became very plentiful, and made a part of the British exports. English iron was cast by Ralph Page and Peter Baude at Blackstead, Sussex, in 1543. (*Rymer's Fœd.*) Iron mills were first used for slitting iron into bars for smiths, by Godfrey Bochs, in 1590. Tinning of iron was introduced from Bohemia in 1681. (*Haydn.*) In the reign of Elizabeth iron works were extensively carried on in Kent, Sussex and Surrey, with wood for fuel, which was, however, growing scarcer every day; and iron wire was drawn by machinery in 1565, in the forest of Dean (or Arden, as it was then called). In the act of 1624, for putting an end to monopolies, a patent was excepted (which had been granted to the Earl of Digby) for the process of smelting iron with coal. (*Eccleston.*) Remains of ancient iron furnaces have been noticed in Lancashire, Staffordshire and Yorkshire. The art of working in iron and steel was much practised in this island before the Norman conquest. (*C. Knight.*) In the reigns of Edward the Confessor and William the Conqueror, the chief trade of Gloucester was the forging of iron for the king's navy, as being in the neighbourhood of the forest of Dean, abounding in ironstone, which had been much worked by the Romans. (*Camden.*) Iron is found in many places, as in Sussex, Kent, Weredale, Mendip, Walsall, as also in Shropshire; but chiefly in the woods betwixt Belvos and Willocke or Wicberie near Manchester (?), and elsewhere in Wales. Of which mines divers do bring forth so fine and good stuff as any that cometh from beyond the sea, besides the infinite gains to the owners, if we would so accept it, or bestow a little more cost in the refining of it. It is also of such toughness that it yieldeth to the making of clavicord wire in some places of the realm. It was better cheap with us when strangers only brought it hither. It breedeth great expense and waste of wood, ... and yet (as I think) easy to be made tougher, if our alchemists could once find the true birth or foundation of the red man, whose mixture would introduce a metallical toughness into it, whereby it should abide the hammer. (*Harri.*) As to Lancashire, *Dr. Charles Leigh*, towards the close of the seventeenth century, describes iron ores as of four sorts, raddle, clay, blue and button ores. The common way of fluxing these was by a large

blast with wood charcoal; but lately (as he was informed) by the cakes of pit coal, these ores may be run into a malleable iron; and if so the profit in the northern parts [Cartmel and Furness] will be extraordinary, they having vast quantities of that ore, and likewise of coals. It is nothing but the sulphur of the pit coal that renders the iron brittle, and runs it into a regulus; but by lixivials and due preparations it may be managed otherwise. Workmen will too often evaporate it, sink it into a litharge, or run it down with the cinders, so as at leisure to convert it to their own use and defraud the proprietor. Unless this is prevented, though there is a vast gainful prospect from the mines in Lancashire, they will never answer expectation; for I myself have fluxed the same sort of ore to one-fourth of malleable metal; whereas the forger has only run it, as he averred, to a 20th, nor would he account for any more to the proprietor. *Leigh* gives (pp. 82-85) a long description of the mode then practised of assaying or smelting the ore. Bloom (Anglo-Saxon *Bloma*) a mass or lump of metal, came to be applied chiefly to iron; the iron works were called bloomeries, and bloom signified iron which had passed twice through the furnace, and ultimately a square bar of iron of two feet in length was called a bloom. (*Leigh.*) In "Ray's Collection of Local Words" are two articles on the manufacture of iron "according to the best information he could get in the places where they [metals] are wrought." These were first at the furnace and secondly at the forge. These curious accounts will repay perusal. The first statute relating to iron was probably that of 28th Edward III. cap. 5 (1354) which "prohibits all iron made in England, and also all iron imported, from being carried out of the realm, on pain of forfeiting double the value exported," iron being at that time enhanced in price by such as had the possession of it. The wealds in which anciently most of the iron works were situated that supplied the metropolis with iron were those of Sussex, Surrey and Kent; which were extensively worked in the reign of Elizabeth. The act 23rd Elizabeth cap. 5 (1581) "Touching iron mills near unto the city of London and the river of Thames" enacts, on account of the great consumption of wood as fuel for iron mills then recently erected near town, that no woods growing within twenty-three miles thereof shall be converted or employed to coal or other fuel, for the making of iron, or iron metal, in any iron mills, furnace or hammer, under penalty of 40s. per load of all wood so employed; and that from thenceforth no new iron works shall be set up within the same distance, under the penalty of £100, with a proviso that the act was not to extend to any woods growing and to grow

in any such part of the wealds of Surrey, Sussex and Kent, as was beyond the prohibited distance; nor to any woods of Christopher Darrell, gentleman in the parish of Newdegate, co. Surrey, which had been thentofore by him preserved and coppiced for the use of his own works in those parts. The act of the 27th Elizabeth cap. 19 (1585), passed on account of the number of iron works which have been and yet are in the wealds of the counties of Sussex, Surrey and Kent, forbids all persons from erecting any manner of iron mills, furnace, finery or bloomery, for the making or working of any manner of iron or iron metal, other than upon such old and former bays and pens, where they had been anciently situate. The casting of the iron rails which surround St. Paul's Cathedral is said to have been nearly the last great work performed in the wealds alluded to, and that it took place at Lamberhurst, Kent, at a place still known by the name of "The Furnace." The Ironmongers' Company (one of the twelve livery companies of London) were incorporated in 1462. In 1591 they paid £344 as their proportion of £6,000, ordered to be levied on the halls of the city, for furnishing and setting forth ten ships of war and a pinnace, towards increasing the naval force of the country. In 1596 they contributed £172 out of £3,500 required to be lent by the city towards providing for government twelve ships and 1,000 men. One of the company's breakfasts in 1542 includes a neck and breast of mutton 6d., a piece of beef 4d , a breast of veal 8d., a goose 9d., two couple of rabbits 12d., bread 6d., sugar, pepper, cloves, mace and saffron, 6d.; onions and herbs 1d., mustard and vinegar 1d., butter 1d., beer 3d., claret wine and red wine 6s., cook, turnspit and woman for dressing 8d.; water, 1d. (*Herbert.*) In 1689 it is stated as amongst the effects of the war with France, that iron was got for sale in Lancashire from the bloomeries in Cartmel and Furness, there being then no furnaces erected for refining it; and what Swede iron was got at Lancaster was from York or Leeds by land. In 1709 it seems iron was one-fourth part of our sale; but as we had our Swede iron from Leeds, it lessened our sale towards Yorkshire, the best of our customers buying it at Leeds or Settle; and we sold a good quantity of our country [i.e. Lancashire] iron, made at Cartmel and Furness. But at this time there was none made but in the bloomery way, which would be no nails; the furnace being not then erected in which it was first run into pigs, and after drawn into bars, and made fit to work into nails, or any other slender or pliable work. And great quantity of the pigs were sent into Bristol and Wales, to be there drawn into bars, and slit into nail rods, as good as Swede or any other iron.

In 1717, the writer says — The King of Sweden seizes all our ships he meets with in the Baltic Sea, and all commerce with Sweden being interrupted, has caused their iron to advance here from £16 to £24 a ton; which has induced this country to build furnaces here to run iron, which makes it as good as Swedish iron, and brings a great benefit to the north part of this country, where mines and coals are plentiful and labour cheap. In 1725, he says — Iron £20 a ton or upwards gives great encouragement to this country, and iron furnaces lately erected and the great advance of charcoal and iron mines. (*Stout.*) In the Accounts, in June 1586, half a ton of Spanish iron (containing twenty-five bars) cost £7 14s. 4d.; in May 1593, a ton of Spanish iron, bought at Liverpool, cost £12. For numerous other entries see Index.

Jacks. Rickman calls this a new invention of the sixteenth century, when the smoke-jack also appears; but it occurs in 1444. Evelyn mentions the smoke-jack, which had been nearly one hundred years in his brother's kitchen, and adds — "I am told that Mr. Smith of Mitcham's spits are turned by the water, which indeed runs through his house." In 1601, a jack-maker was a trade by itself. The kitchen-jack was anciently ornamented with puppets (or Jacks), whence perhaps the name; as the figures which struck the hours upon the bells of public clocks were called Jacks of the clock-house. (*Fosb.*) In the Accounts, in July 1608, in London, a jack with cords and pulleys cost 25s., and its weights and chains 5s.; and the jack-maker's man had 6d. Another kind of jack was the large leathern can called a black-jack, formerly in use for small beer. *Taylor*, in 1630, has the line —

Nor of black-jacks, at gentle buttery bars.

Heywood (1635), describing vessels for liquor, says, "small jacks we have in many ale-houses of the city and suburbs, tipped with silver, besides the great black-jacks and lombards at the court, which, when the Frenchmen first saw, they reported at their return into their country, that the English used to drink out of their boots." He enumerates, amongst the older drinking-vessels, the tankard, the black Jack and the Thorondell or quart pot ribbed. Amongst the new, the jug, the beaker, and the double or single can, or black pot. It is a leather jack of this kind for the mending of which 4d. was paid in September 1618.

James I. This king, the first of the Stuart line in England, commenced his reign on the day of Elizabeth's demise, March 24, 1603. He died on Sunday March 27, 1625, more than three years after the Shuttleworth

Accounts terminate. In 1617, on his return from Scotland to London, James I. made a progress through Lancashire, from the 11th to the 20th August 1617. According to contemporary accounts the king spent August 11 at Hornby Castle and Ashton Hall (the latter the seat of Thomas first Lord Gerard); on the 12th he went to Myerscough, staying two days and hunting in the forest; on the 15th he visited Preston; on the 16th and 17th he was at Hoghton Tower, where one account says he spent three days. On Sunday the 17th the Bishop of Chester preached before the king. At noon on Monday the 18th he reached Latham House (then the residence of William sixth Earl of Derby), where he stayed two nights; reaching Bewsey (the seat of the Butlers) on the 20th, and Warrington on Thursday the 21st August, whence he passed into Cheshire. The family tradition that Colonel Richard Shuttleworth, then Sheriff of Lancashire, burned down his house at Barton, to prevent the greater pecuniary loss of having to entertain the king and his suite, is noticed in Appendix I. p. 303. The king's intention to visit Lancashire must have been previously known; for in the Accounts, in July 1617, a fifteenth was levied for the mending of the highways for the king's majesty; and five fifteenths were levied for the providing of carts for the king's carriages.

Jannocks. Oaten bread made into great loaves. (*Ray*, *Grose*, *B. Dic.*, &c., as a north country word, and apparently of Scandinavian origin.) *B. Dic.* also gives *janacks* as oaten cakes, and anack, a sort of fine bread made of oatmeal. *Brockett* says that jannock is the Lancashire term for oatbread made into a loaf. He states that bannock (Gaelic *bonnack*, a cake) is a thick cake of oaten or barley meal kneaded with water, originally baked in the embers, and toasted over again on a girdle before eating. The Lancashire jannocks it is clear were not cakes, but loaves of oatmeal. In 1616 and 1617, a weekly record of what was "spent" or consumed in the buttery at Gawthorpe, enumerates three or four metts or bushels of oatmeal as the weekly quantity made into jannocks. See Index, and note on Bread, p. 467.

Jelly. (French *Gelée.*) A glutinous edible compound not always sweet, as in modern days, but oftener savoury; and known in England as early as 1381, for a MS. of that date (in *Cury*) gives a recipe for a gely, made of the feet of hogs, pigs, hares, partridges or chickens, with canell (coarse cinnamon), cloves, vinegar and galingale powder; to be served cold and stuck over with branches of laurel. In another MS. of 1390, a gelé of fish was made of tench, pike, eels, turbot and plaice, with vinegar and

wine, pepper and saffron; and one of flesh was of swine's feet, snouts and ears, capons, coneys and calves' feet, boiled in wine, vinegar and water. Another Arundel MS. early in the fifteenth century, gives recipes for gelé of chickens or hens, and also of flesh or fish; "and if thou will make it of two manner of colours in a dish, make a round of paste, and lay it in the midward of the charger [large dish], and pour in the gelé; and when it is cold, take out the paste, and pour the tother of another colour, and serve it forth cold." In *Price* are recipes for "calves' feet jelly, for a grand trifle;" and for "hartshorn jelly," which when made for the sick is to be tinctured with saffron. In these recipes the jelly is to be scummed or strained through a jelly bag. In *C. C. Dic.* are various recipes for jellies and jelly broths; and to colour them, if white by almonds; red, with juice of red beet; grey, a little cochineal; purple, by purple turnsole or powder of violets; green, with the boiled juice of beet leaves. In the Accounts, December 1593, eight kine feet and twelve calves' feet, with a jelly bag and a strainer, cost 22d.; and in December 1594, were bought at Manchester, twenty-two kine feet and twenty-eight calves' feet for 2s. 5d.; a jelly bag, strainer and bolting cloth, 2s. 6d.

Jenion, Doctor. This name has undergone several changes, as Jenyon, Janyon and Janion. May 1610, was paid to Dr. Jenion for being ten days with Lady Shuttleworth, £5; and for his physic, as may appear by his note, 20s. 4d. Medical men then in their bills separated their professional fees from the medicines they supplied.

Jerkins (of *Cyrtelkin*, Anglo-Saxon, a diminutive of cyrtel or kirtle, a coat) a short upper coat. (*B. Dic.*) Over the doublet, in the reign of Henry VIII. was worn the jacket, now sometimes called the jerkin, the coat, or the gown, according to fancy or circumstances. In 1535, a jerkin of purple velvet, with purple satin sleeves, embroidered all over with Venice gold, was presented to Henry VIII. by Sir Richard Cromwell. In the Accounts, in October 1611, two yards of frize for a jerkin for a youth cost 6s. 6d.; in January 1613, $2\frac{1}{4}$ yards of frize (at 3s.) for a youth's jerkin cost 7s.; March 1621, three yards of frize (at 3s.) for a jerkin for Colonel Richard Shuttleworth, 9s.

Joiner. The Roman *Intestinarius* and *Junctor* of the middle ages. (*Du Cange.*) It is clear from the Accounts that there were formerly two distinct trades, of carpenter for the chief wood-work of a house, its frame, beams, rafters, &c., and a joiner for the internal work, ceiling or wainscotting the walls of rooms, doors, windows, &c., and making the furniture,

as bedsteads, tables, chairs, &c., and what were called joint or joined stools. In the Accounts there are numerous entries, showing the work done by each of these handicrafts, and their daily wages. See Index and the note on GAWTHORPE.

JOURNEY. (French *journée*, a day or day's work [journeyman, a day workman] or day of battle). Originally the travel of a day. (*Milton.*) Subsequently any travel by land to any distance or for any time indefinitely. (*Webs.*) The chief journeys respecting which entries occur in the Accounts are from Smithills or Gawthorpe, to Whichford, Warwickshire, to Chester and the judge's circuit in Wales, to Halifax and York, and to London. A few *itinera* from an Elizabethan writer will show the routes of that day:— *Caernarvon to Chester and London:* To Conway 24 miles, Denbigh 12, Flint 12, Chester 10, Wych 14, Stone 15, Lichfield 16, Coleshill 12, Coventry 8, Daventry 14, Towcester 10, Stoney Stratford 6, Brickhill 7, Dunstable 7, St. Alban's 10, Barnet 10, London 10. *Cockermouth viâ Lancaster to London:* To Keswick 6 miles, Grocener 8, Kendal 14, Burton 7, Lancaster 8, Preston 20, Wigan 14, Warrington 20, Newcastle-under-Lyne 20, Coventry 20 (and so as before). *York to London:* To Tadcaster 8, Wantbridge 12, Doncaster 8, Tutford 18, Newark 10, Grantham 10, Stamford 16, Stilton 12, Huntingdon 9, Royston 15, Ware 12, Waltham 8, London 12. *London to Cambridge:* To Edmonton 6, Waltham 6, Hoddesdon 5, Ware 3, Pulcherchurch 5, Barkway 7, Fulmere 6, Cambridge 6. *Another Way:* London to Hoddesdon 17, Hadlam 7, Saffron Walder 12, Cambridge 10. For comparison, the following route is given from Paterson's Road Book, the distances being all from London:— *London to Manchester:* Barnet 11 miles, St. Alban's 21, Stoney Stratford $52\frac{1}{4}$, Daventry $72\frac{1}{4}$, Coventry $91\frac{1}{4}$, Lichfield $118\frac{3}{4}$, Stone $140\frac{3}{4}$, Newcastle-under-Lyme $149\frac{3}{4}$ (Warrington $188\frac{1}{4}$), Congleton 162, Wilmslow $174\frac{3}{4}$, Cheadle $179\frac{1}{2}$, Manchester $186\frac{1}{2}$ miles. Some portions of the cost of a journey to London appear in the Accounts, pp. 175-6. The journey from London to Lancashire, in May 1609, was by Barnet, St. Alban's, Stoney Stratford, Daventry, Coventry, Lichfield, Stone, Newcastle-under-Lyme, Holmes Chapel, Budworth, Warrington, Brindle and Blackburn [these being probably the stages or rests] and so to Gawthorpe. For charges, &c., see pp. 181-2. See also Index under London, York, Halifax, &c. *Fitz.* gives the following "Lesson made in English verses, to teach a gentleman's servant to say at every time, when he taketh his horse for his remembrance, that he should not forget his gere in his inn behind him:"—

Purse, dagger, cloak, night-cap, kerchief, shoeing-horn, budget and shoes;
Spear, mail, hood, halter, saddlecloth, spurs, hat, with thy horse-comb;
Bow, arrows, sword, buckler, horn, leash, gloves, string, and thy bracer;
Pen, paper, ink, parchment, reedwax, pumice, books, thou remember;
Penknife, comb, thimble, needle, thread, point, lest that thy girth break;
Bodkin, knife, lingel [shoemaker's thread] give thy horse meat; see he be shoed well;
Make merry, sing an thou can; take heed to thy geer that thou lose none.

[These "English verses" have a measure not unlike that of Hiawatha.]

Judges or Justices of Assize. The present justices of assize and nisi prius are derived from the statute of Westminster 13th Edward I., 1284. (*Coke; Blackstone.*) The Chief Justice of the Common Pleas in 1582 was Sir Edmund Anderson, succeeded in 1605 by Sir Francis Gawdy, in 1606 by Sir Edward Coke, in 1613 by Sir Henry Hobart, and in 1626 by Sir Thomas Richardson. Sir Thomas Walmesley (who married Anne, daughter and heiress of R. Shuttleworth, Esq., of Hacking) was one of the puisne judges of the Common Pleas in the latter end of the reign of Elizabeth and beginning of James I. The Chief Justice of the King's Bench from 1573 was Sir Christopher Wray, succeeded in 1591 by Sir John Popham, in 1607 Sir Thomas Fleming, in 1613 Sir Edward Coke, in 1616 Sir Henry Montague, and in 1620 Sir James Ley. For the judges of Chester, including Sir Richard Shuttleworth [1589-1599] see p. 284. See also note on Assizes.

Juniper Wood. The smoke of the wood driveth away serpents, and all infections and corruptions of the air, which bring the plague, or such like contagious diseases. (*Ger.*) In September 1608, a pennyworth of juniper wood was bought at Islington.

Kade or Cade. A young lamb weaned, or brought up in a house. (*B. Dic.*) In the Accounts, November 1612, half a kade mutton cost 5s. 4d.; June 1618, for a kade and a lamb to my mistress 12s.

Karrok or Karreke. A cart or wain. (*Spelman in voc. Carrocium.*) In 1521, in an account of provisions laid in for the house, is the entry "In sale, twenty-six karroks, £5 3s. 8d." Elsewhere, in the same year, twenty-six karrok cost only £2 1s. 6d., but this might be of coarse salt for the use of cattle, &c. This shows that it was usual then to buy salt in karroks, that is cart-loads or wain-loads. (*Whall.*) See notes on Carreke and Crannock.

Kelkyn or Kilken. A place in Flintshire, the rectory of which was probably in the hands of Sir Richard Shuttleworth. In October 1597, the second payment of first fruits of the parsonage was paid, £3 15s. 3d.; in

December 1598, the third payment of the same amount was made, so that the first fruits amounted to £11 5s. 3d. But in 1597 was received for the first fruits, disbursed by Sir Richard Shuttleworth, £16; and for the first quarter's rent, £10. In 1600 are received a quarter's rent £10, and tithes of the parsonage £10; and in 1602, £15 is received in part payment of rent for the parsonage.

Kendal Cloth or Green. A sort of foresters' green cloth, for the manufacture of which Kendal in Westmorland was famous. Kendal was very early a flourishing place for the general clothing trade. *Fuller* in his *Worthies* (vol. ii.) suggests that they should make their "commodities so substantial that no southern town shall take an advantage to gain that trading away from them." He says this as one who, being "a Cambridge man, out of sympathy wish well to the clothiers of Kendal, as the first founders of our Sturbridge fair." In 1502 a kind of coarse cloth called Kendal was 8d. a yard. (*Eliz. of York.*)

Kersay or Kersey. Also Carsay and Carsey (q.d. coarse say). A coarse, woollen cloth; say being a thin sort of stuff. (*B. Dic.*) Kerseys were made chiefly in Kent and Devon. In *Stowe's Chronicle* is an account of the destruction by fire of Twyford in Devonshire on the 3rd April 1598, and it is added that £2,000 weekly was bestowed there in the market on Mondays on Devonshire carsies, and 9,000 persons maintained by the clothing [cloth manufacture] of that town, in Cornwall and Somersetshire. In June 1502, half a yard cost 16d. (*Eliz. of York.*) For the prices of various kerseys in the Accounts see Index.

Kimnel. Sometimes called kemlin, a powdering tub. (*Ray.*) *Mark.* in his directions for making cheese says, "When it is pressed sufficiently, and taken from the fat [vat], you shall then lay it in a *kimnel* and rub it with salt," &c. Elsewhere he names together "a clean tub, trough, or kimnel." In the Accounts, in January 1613, a kynlyn was bought, costing (with a kuydich, or dish to hold fragments of bread) 3s. 2d.

Kine. See Cows.

Kinderton, Baron of. In August 1594, he sent a buck of the season to Smithills; in January 1595, a doe; and in August 1596, a buck.

Kitchen. (Anglo-Saxon *cycene;* Welsh *cegin;* Latin *coquina*, from *coquo* to cook). Evidently derived from the Anglo-Saxon, as the orthography is kechyne to a late period. In 1616 and 1617 are many weekly accounts (pp. 215-245) of the consumption of flesh, fowl, fish, eggs, flour, &c., in the kitchen of Gawthorpe. In 1585, 13 lb. of "kyechensie" were

sold for 4s. 4d.; 3 lb. for 12d., and 2 stone of tallow 9s., and 2 lb. ditto 9d. As sile means to strain or skim, as cream or melted fat, this probably means kitchen-silings or kitchen-fat or stuff as it is now called.

Knitting Stockings. In 1560 Queen Elizabeth was presented with a pair of black silk stockings, knitted; and she never wore cloth ones any more. The first pair of knitted stockings ever made in England are said to have been by a London apprentice, who ingeniously copied a pair of knit worsted stockings from Mantua which he saw at the house of an Italian merchant; and he presented his work to the Earl of Pembroke. (*Stowe.*) The Rev. Mr. Lee, of Cambridge (who invented the stocking-frame in 1589), had knitted stockings with wires or needles twenty-five years before. (*Anderson.*) This simple but useful branch of industry, knitting, must first have been a purely domestic occupation, and in all probability the great comfort of its products caused it to spread rapidly over the kingdom. In June 1597, a woman was paid 2s. 6d. for knitting three pair of boys' hose.

Knives. The knife (Anglo-Saxon *cnif*, Danish *kniv*, Swedish *knif*, French *canif*), was an early manufacture of ancient nations. The *culter* had a hole at the top to suspend it from the girdle. The Roman Britons had large knives, and *Whitaker* in his *Manchester* mentions a very large one, with a handle of stag's horn. One found in a British barrow was 11 inches long and $1\frac{1}{4}$ inches broad. The Saxons are said to have been named from their knives called *Sœx*, probably their long knives of war or swords; besides which they had the *met-sœx*, meat or eating knife, which they carried about with them; and even the *naegel-sœx* for cutting nails. At an early period (the thirteenth century) are named the penknife (*cultellinus*) ornamented with silver; and pointed knives (*cultelli acuminati*). In a compotus of 1350, two pair of knives are described, one pair with handles of cedar, garnished with silver rings, &c., gilt and enamelled; the other pair with handles of rich-grained wood, garnished and enamelled; and knives were worn in silk cases. Those of the Dutch had horn sheaths. *Anderson* says that knives were only first made in England in 1563. They were formerly part of the accoutrements of a bride, and were worn by European women at the girdle towards the end of the sixteenth century. A meat-knife of Queen Elizabeth's (mentioned in Nichols's *Progresses*) had a handle of white bone and a conceit [device] in it. (*Fosb.*) Knives were the earliest branch of our domestic cutlery, and were first manufactured by one Thomas Mathews, of Fleet Bridge, London, in the 5th Elizabeth 1563. (*Chamberlain.*) Knives and spoons were the sole implements at dinner from Saxon

times to the close of the sixteenth century, when forks were first introduced at table, it is said by Coryatt the traveller, who brought them from Italy, and who had thence the appellation of *Furcifer*. The whittle (Anglo-Saxon) was a small clasp or other knife, formerly carried by those whose quality did not entitle them to the distinction of a sword. In the fifteenth century they were in use, for *Chaucer* has the lines —

> A dagger hanging at his belt he had,
> Made of an ancient sword's well-temper'd blade,
> He wore a Sheffield whittle in his hose.

So that Sheffield was even then famous for its cutlery, and the whittle was carried, where the Highlanders carry their dirk or skene-dhu. A "whittle-gait" was a term for "free commons," or "the run of the table;" or, as the phrase now goes, "There is always a knife and a fork for you." *Brockett* says that "an harden sark, a guse-grassing, and a whittle-gait" were all the salary of a clergyman not many years ago in Cumberland; in other words, his stipend consisted of a shirt of coarse linen, the right of commoning geese, and the more valuable privilege of using a knife and fork at the tables of his parishioners. *Hutchinson* in his *Cumberland* mentions that the masters of Bewcastle schools are hired for about £10 a year, and they go about with the scholars in rotation for victuals, a privilege called in many places a whittle-gate. *Shakspere* has the term whittle, in *Timon of Athens:* —

> ——— ——— For their *knives* care not,
> While you have throats to answer; for myself,
> There's not a *whittle* in th' unruly camp, &c.

He used the word knife frequently in the sense of sword or dagger; as in *Macbeth* —

> That my keen *knife* see not the wound it makes.

In the second part of *Henry VI.* —

> I wear no *knife* to murder sleeping men;
> But here's a vengeful *sword*, &c.

In the old quarto edition of *Romeo and Juliet*, she says, "Knife, lie thou there" which has been altered in later editions to "Lie thou there," with the stage direction (laying down a dagger). But it is clear that Juliet wore a dagger as of custom, for in the friar's cell she asks his counsel, or "this bloody knife shall play the umpire." *Spenser* in his *Faëry Queene*, has the terms "bloody knife" and "wearie knife," meaning sword. As to the custom of ladies wearing knives in the bridal dress, two old plays of 1599 and 1631 have the lines —

Here by my side do hang my wedding-knives, &c.
See, at my girdle hang my wedding-knives.

In the extent or survey of the manor of Manchester in 1322, part of the yearly rent or render consisted of two "cultelli nudi," naked or sheathless knives, at Michaelmas. A Manchester knife or whittle was formerly celebrated. In its court leet records of May 1600 is an inventory of the goods of one "Henry the Cutler," which included sixteen knives and sheaths, and five knife sheaths. These were carried in a square locked box, by a travelling cutler. In the Accounts, the knives bought were chiefly for domestic uses, the table, the butcher or slaughterer, the cook and the dairy maid. In January 1584 was paid to the cutler in Halliwell for four knives 10d.; October, a butcher's knife 3d.; December 1590, two for the kitchen 14d.; April 1591, one for the pantry 6d.; September, one for the kitchen 6d.; December, one for the kitchen 2s.; March 1594, three for the kitchen and mending a pewter ladle at Wigan 12d.; July 1608, a kitchen knife 8d.; December, grinding the knives 3d.; March 1610, one for the dairy-maid 4d.; July 1612, one to my master 10d.; December 1616, one to the dey-house maid 4d.; April 1618, a chopping-knife 8d.; November, a double-hafted knife for the buttery 8d.

Knowsley. Knowsley Park (since the dilapidation of Latham House in the civil wars, the principal seat of the Earls of Derby) was formerly one of the seats of the Latham family, but passed to Sir John Stanley about 1360, in consequence of his marriage with its heiress. The present edifice is of brick, built at intervals during the last century. The more ancient building was of stone, with two round towers, said to have been erected by Thomas first Earl of Derby, for the reception of his wife's son, King Henry VII., who was about to pay him a visit. In September 1593, a fat doe from Knowsley Park was sent by Lord Strange, a present to Sir Richard Shuttleworth.

Labourers. An Elizabethan writer says that the fourth and last sort of people in England are day labourers, poor husbandmen, and some retailers (which have no free land) copyholders, and all artificers, as tailors, shoemakers, carpenters, brickmakers, masons, &c. . . . . This sort of people have neither voice nor authority in the commonwealth, but are to be ruled, and not to rule other: yet they are not altogether neglected, for in cities and corporate towns, for default of yeomen, they are fain to make up their inquests of such manner of people. And in villages they are commonly made churchwardens, sidesmen, aleconners, now and then constables, and

many times enjoy the name of headboroughs. Unto this sort also may our great swarms of idle serving-men be referred, of whom there runneth a proverb, "Young serving men, old beggars; because service is none heritage." These men are profitable to none, for if their condition be well perused, they are enemies to their masters, to their friends and to themselves; for by them oftentimes their masters are encouraged unto unlawful exactions of their tenants, their friends brought unto poverty by their rents enhanced, and they themselves brought to confusion by their own prodigality and errors, as men that, having not wherewith of their own to maintain their excesses, do search in high ways, budgets, coffers, mails [trunks] and stables, which way to supply their wants. (*Harri.*) For wages, &c., see Appendix II. and Index.

Lace. Mention is made of it as being of very delicate texture in France and Flanders in 1320; and fine laces were much in use for ruffles and frills for the men and head dresses for the women, in the fifteenth century. Lace was general in the court costume of Elizabeth's reign. (*Haydn.*) In 1530, eight pieces of yellow lace bought for Henry VIII. cost 5s. 4d. Laces for the neck adorned with jewels are numerous in the Wardrobe, &c., of the Princess, afterwards Queen Mary (1540-44). Lace consists of many threads of gold or silver, or of silk or linen, interwoven; worked upon a pillow, with spindles (called pillow-laces), or bones, for bone lace. There are divers varieties and qualities, as network lace, flowered lace, white, coloured, gold and silver lace, &c. (*Post.*) Proper or point-lace was not wove but rather knit, after the manner of nets or stockings. The thread was wound on spindles called bobbins [hence the name bobbin-lace], and these threads, by throwing the bobbins, were turned around pins, stuck in the holes of the pattern, and those produced those various eyes or openings that gave the lace its desired figure or pattern. When knit lace has been also embroidered with the needle, the French call it *points*. The oldest and far the dearest kind of lace was that worked by the needle, the art of making which was brought from Genoa and Venice to Germany and France. In the account of the establishment of the lace manufacture in France, under Colbert, in 1666, points is the only lace mentioned. The knitting of lace is a German invention, first known about the middle of the sixteenth century; being invented by Barbara, wife of Christopher Uttmann at St. Annaberg, before 1561; and the mines being less productive, and the demand for veils, made by their families, having declined, the new invention spread amongst their wives and daughters, and the lace they manufactured,

from the low price of labour, soon became fashionable, in opposition to the Italian lace worked with the needle, and even supplanted it in commerce. (*Beckmann.*) Pillow or real lace, of high price, is mostly made of flax thread. Brussels point has a net work made by the pillow and bobbins, and a pattern of sprigs worked with the needle. Mechlin lace has a six-sided mesh, formed of three flax threads, twisted and plaited to a perpendicular line, the pattern being worked in the net. Valenciennes lace has a six-sided mesh, formed of two threads, partly twisted and plaited; the pattern being worked in the net. Lisle lace has a diamond-shaped mesh, formed of two threads plaited to a perpendicular line. Alençon lace has a six-sided mesh of two threads. Alençon point is formed of two threads to a perpendicular line, with octagonal and square meshes alternately. Honiton lace is distinguished by the beauty of the devices, worked by the needle. Buckingham lace is mostly of a commoner description, and somewhat resembles that of Alençon. Pillow-lace was first made in Saxony in the sixteenth century, whence it extended to Flanders and France, and was introduced into England soon after its invention. Honiton has produced the best kinds from that time to this. The manufacture of this hand-made lace existed in almost every town and village of cos. Bedford, Bucks and Northampton, till the invention of bobbin-net, or machine-made lace, — invented by a Nottingham stocking-weaver named Hammond, about 1770, and greatly improved by Heathcote,— to a great extent superseded it. (*C. Knight.*) Of the kinds of lace named in the Accounts, bone-lace is sufficiently explained above. Cogging lace may be an error for bobbin-lace, or it may have been a coarse lace so called from "cog-ware," a kind of worsted cloth. Galloon lace (*galon*, French) was a kind of silk or ferret ribbon. Loop lace was probably one of the varieties above described. Stature lace may be an error for statute-lace. For the entries, prices, &c., see Index. Laces, with points, tags, &c., were in use at the period. In July 1620, six laces cost 18d. and twenty-four points 16d. In January 1621, leather laces (probably for boys' boots) cost 2d.

Lacings. Probably leather thongs, being used to mend the horse-gear.

Lacy, Mr. In 1592, the greater part of the rents of Horwich (£11 0s. 6d.), received of Mr. Wilfred Banaster, were paid over to the bailiff of Mr. Lacy, lord of the manor of Manchester. This was the John Lacye, of London, citizen and cloth-worker, who bought the manor in 1578 of Lord La Warre for £3,000; and resold it twenty-one years afterwards (1599) to Sir Nicholas Mosley, for £3,500.

Lamb. Lamb has been regarded as a dainty in most nations of the east and west. In England, in the reign of Richard II., for a dish called fonnell, a lamb was a third or half-roasted, then cut into gobbets and seethed in milk or broth with spices, &c. (*Cury.*) For entries as to the purchase of this meat see Index.

Lambs. (*Lamb*, Gothic, Anglo-Saxon and Swedish.) The young of sheep, till a year old. In some places they never sever lambs from their dams. In the best pasture it needeth not, for the dams will wax dry and wean their lambs themself. Whoso hath no several and sound pasture, to put his lambs unto when they should be weaned, must either sell them, or let them suck as long as the dams will suffer them; and it is a common saying that the lamb shall not rot, as long as it sucketh, except the dam want meat. But he that hath several and good pasture, it is time to wean lambs when they be sixteen weeks old or eighteen at farthest. The poor man of the peak country, and such other places, where as they milk their ewes, they wean their lambs at twelve weeks old, and to milk their ewes five or six weeks, &c. But those lambs be never so good as the other that suck long, and have meat enough. It is less hurt to a man to have his cow cast her calf, than a ewe to cast her lamb. (*Fitz.*) If a lamb be yeaned sick and weak, the shepherd shall fold it up in his cloak, blow into the mouth of it, and then drawing the dam's dugs, squirt milk into the mouth of it. If a ewe can hardly yean her lamb, take belsamint or horse-mint, and put either the juice or powder of it into a little strong ale, and give it the ewe to drink, and she will yean presently. (*Mark.*) *Tusser* says —

> At Philip and Jacob [Mayday] away with the lambs,
> That thinkest to have any milk of their dams:
> At Lammas [August 1] leave milking, for fear of a thing,
> Lest "requiem eternam" in winter they sing.

Formerly lambs used to be separated from their dams about St. Philip and St. James's Day, both for tithing and milking. As for milking ewes after the lambs are weaned, the practice has become almost obsolete. If continued too late in the season, the ewe was weakened and incapable of supporting the severity of the weather. At Kidlington, co. Oxford, on Monday after Whitsun week, a fat, live lamb is provided, and the maids of the town, having their thumbs tied behind them, run after it, and she that with her mouth takes and holds the lamb, is declared "Lady of the Lamb." The lamb, dressed, with the skin hanging on, is carried on a long pole, in procession to the green, with music and a morris dance of men and another

of women; the rest of the day being spent in dancing, mirth and merry glee. Next day the lamb is part baked, boiled and roast, for the lady's feast; she sitting at the upper end of the table with her companions, with music, &c., which ends the solemnity. (*Blount.*) In 1530, forty lambs cost 33s. 4d. For lambs, their prices, clipping, &c., see Index.

Lampreys (French *lamproie*, Saxon *lampraeda*, Danish *lampret*), the popular name of several species of Petromyzon, a genus of anguilliform fishes, resembling the eel, and moving in water by winding, like the serpent on land. (*Webs.*) The sea lamprey is sometimes found so large as to weigh 4 lb. or 5 lb. (*Encyc.*) In 1135 it caused so great a fit of indigestion to Henry I. of England, that the king died in consequence. In the sixteenth century it was sold at a very high price, and is said to have caused more than one death. The *lampern*, a small fresh water lamprey, is classed by *Ray* (who calls it *lampetra minor*) amongst river fish without scales.

Lancashire. The air is serene and healthy and the soil for the most part fruitful, yielding store of wheat, barley and oats; and the pasture so nourishing that their cattle are usually of a larger size than in other counties. Here is plenty of timber, coal and cannel-coal pits, with mines of lead, iron and copper, antimony, black lead, lapis calaminaris; besides alum, brimstone and green vitriol found in some of the coal pits. Its chief rivers abound with fish. One called the Irk is noted for eels, reckoned the fattest in England, and too luscious for common digestion; which is ascribed to the grease and oils from the woollen cloths milled in it. (*Post.*)

Lancashire County Rates and Levies. The principal rates and levies of the period are explained in "A true and faithful copy of the various rates for the county palatine of Lancaster; from an original MS. written for the use of John Yates, Esq., treasurer of the said county, May 16th, 1716." Rules necessary to be observed in the rating and collecting of all taxes and lays within the county palatine of Lancaster. There be six several kinds of taxes and lays used within the county of Lancaster, viz.: —

1. The Subsidy.
2. The Fifteenth.
3. The Oxe-Ley.
4. The Maimed Lay.
5. The Prisoners' Lay.
6. The Soldiers' or County Lay.

1. The subsidy is only used when a subsidy is granted to the king's majesty by an act of parliament, and when it is to be rated, taxed, levied and paid according to the tenor of the same act. 2. The fifteenth is used when a fifteenth or tenth is granted to the king's majesty by act of parliament. But because it is usually paid, taken and levied in manner and form afore-

mentioned, and because also that divers hundreds within the said county are at the soldiers' lay to be rated and taxed according to the fifteenth within the said hundreds, the deductions being first deducted and allowed, I have thought good after the end of these rules to set down the usual fifteenth of every township of every several hundred within the said county, besides deductions. 3. The oxe-ley is used for provision of oxen for the king's majesty's household, according to a composition heretofore made by the said county. This tax or lay was agreed upon the 8th January 25th Elizabeth, 1583. 4. The maimed soldiers' lay is used for the relief of sick, hurt and maimed soldiers and mariners; and this lay is taxed by force of a statute made 43rd Elizabeth, 1601. 5. The prisoners' lay is used for the relief of the poor prisoners in the king's majesty's gaol at Lancaster, and this is taxed by force of a statute of 4th Elizabeth, 1562. 6. The soldiers' lay, or county lay, is the most usual tax or lay for mustering, arming or furnishing of soldiers for the king's majesty's wars or of the trained bands, or for the repair of bridges, or any use or purpose within the said county, except it be for some of the five special purposes before mentioned; and is to be taxed, collected and paid in all the several hundreds, parishes and townships within the said county, according to the same lay; being the most equal, reasonable and indifferent tax for the whole county, either for men or money. [At a general meeting of county justices 11th August 1624, it was holden to be the most fitting tax for the whole county, and so became the county rate.] The fifteenths and subsidies are two of the oldest rates in the kingdom, and were superseded by the act of parliament for the land-tax, which was framed on the principle of the ancient subsidy act and fifteenths. The collection of the fifteenths decreasing from £120,000 to £70,000 in the time of Elizabeth, several specific sums were fixed upon the several counties (in the time of the long parliament), which it seems they were obliged to raise. In 1688 the land-tax was 1s. in the pound. Gregson gives a list of "the usual fifteenth of every township within the several hundreds, besides the deductions," from which we select the following, as within the scope of this work: —

	£	s.	d.		£	s.	d.
Heaton-cum-Halliwell ...	0	13	0	Hoole Parva ...	0	10	0
Three Hultons	0	10	0	Hoole Magna...	0	15	4
Westhoughton	0	15	1	Oswaldtwisle...	0	12	0
Eccleston	1	9	8				

As to the oxe-lay, when the county is to pay £200, Salford hundred has to

pay £33; when the county pays £5, Salford hundred pays 16s. 6d. This scale was agreed upon the 8th January 1583, 25th Elizabeth, by Henry Earl of Derby and a number of justices of the peace of the county palatine. When the Bolton division pays 17s. then Rivington, Lostock and Anlezark pay 1s., the three Hultons equally 1s., Heaton, Horwich and Halliwell equally 1s. The rate for the relief of the maimed soldiers and prisoners in the Marshalsea was settled at a general assize at Lancaster 2nd April 43rd Elizabeth (1601); Deane parish paying 3d. weekly. Finally the county rate was fixed, at a great meeting of the county justices 11th August 1624, 22nd James; so that when the Salford hundred is to pay £100, then the townships in Deane parish pay — the three Hultons, £1 14s. 1½d.; Westhoughton, ditto; Heaton, Horwich and Halliwell, ditto; Farnworth, Rumworth and Kearsley, ditto.

Lancashire Orthography and Orthoepy: 1582-1621. Amidst a seeming disregard of all orthographic rule, the writing of the various successive stewards and others in these Accounts has probably been based on the simplest of all rules, — that adopted by all phonetic short-hand writers, "Spell as you pronounce." If this key be accepted, it will probably be found to unlock another mystery, namely, that for the reader to pronounce those strangely spelled words as they are written, will be to recover the Lancashire pronunciation of the days of Queen Bess. Still it must not be expected that this will reconcile all variations and contrarieties, or reduce all heterogeneous and erroneous spelling to one common category. At a time when to write at all was considered quite a clerkly accomplishment, we may be sure that blunders of spelling would be much more rife than in days of almost general education. Then, again, there seems to have been in the reign of Elizabeth a change in the fashion of pronouncing various words, or else in Lancashire it was the result of immigration from other districts. The word water, for instance, seems at different periods (all within half a century) to have been successively pronounced wee-a-ter, watter and wayter; the last, in 1603, seems to have remained till the present times. Watter is still the pronunciation of the East Riding of Yorkshire, especially on the coast, sometimes varied as wah-ter, while the accepted orthoëpy in good society might be represented by wau-ter. If the conjecture be correct, that the spelling shadows forth the Lancashire pronunciation of the Elizabethan period, the subject will have interest enough to make a rough analysis of the chief forms of spelling used in the Accounts, acceptable here. The greatest variation, and the greatest difficulty, is

found in connection with the vowels and their sounds, which are much more arbitrary in spelling and pronunciation than the consonants. Taking the vowels in their order, and placing the true or present spelling first, the following results are obtained: — A close becomes A broad, as in stairs, starres. A becomes I, as in fieldfares, felfires. A long becomes O long, as in lane, lone; hames, homes and holmes. A short becomes O short, as in redshank, reddshonks; ambling, ombling. A long becomes E long, as in nails, neles (sometimes nelles); nailer, neler; tear, tere; hair, here; pears, peres; repairing, repering; pains, penes; paper, peper; knaves, kneves; mare, mere; raisins, resins or resinges; lame, leme; ape, eppe [E short]; demesne, demene; payment, pemente; daces, decies. A short becomes E short, as in arrows, erroues; axletree, exeltrie, arles, erlynges; quart, querte; gather, gether; sharping, sherping; tar, terre (sometimes tere, pronounced terr) yard, yerde; grass, gresse; patches, peches; grazing, gresing; quarter, querter; harrow, herrowe; canvas, canves; salmon, semonde; halter, heltere; cask, keske; barm, berme; sparlings, sperlynges; slacking, slecking. A, or EA, or EE, becomes EEA, making an extra syllable, as in gate, ge-atte, and ye-atte; wages, wy-eges; case, ke-asse; saint, se-antte; skate, ske-at; water, wy-e-ter (wee-ā-ter); waitts, wy-ettes; mare, mee-are; chain, che-an; skein, skee-an; yard, ye-ard; weeding, wy-eddinge; weaving, wy-evinge; piece, pye-ace; lead, ley-ed; were, wy-ere; web, wy-ebbe. EA becomes E long, as in head, hede; bread, brede; Easter, Ester [E short], great, grete; breakfast, brekefast; breaking, brekynge. E short becomes A short, as in certain, sarten; serving, sarving; bellows, ballyes; heriot, haryatt; herbage, harbage; servant, sarvant. EA becomes A, as in meal, maylle; Deane, Dane; veal, vail; beans, banes; mease (500 herrings), masse, sometimes messe; estreats, extrates; weaving, wavynge. EA or EE becomes EY, as in meal, meyll; veal, veyll; feet, feytte; sheets, sheyttes; them, theym [probably the original way of writing the accusative case of this pronoun.] Does EY or YE terminal, for the final E, alter the pronunciation? as in couple, coppley; riddle, ruddleye; constable, cunstablye; treacle, treclye; cripple, crypplye; noble, noblye; rein, rennye? E final in many cases is only a fashion in spelling; neither altering nor lengthening the sound of the preceding vowel, as in lad, lade; man, mane; dun, dune; from, frome; pan, pane; pin, pine; red, rede; bar, bare; pen, pene; but, bute; tup, tupe; lamb, lame; nag, nage; peck, peke; skull, skule; will, wyle; nine or ten hens, nene or tene henes. So in proper names, Tom,

Tome; Barbon, Barbone; Bolton, Boultone; Marton, Martone; Turton, Turtone, &c. E or EE or EA, becomes I or Y, as in Esop, Isope; chest, chist; beg, bigge; sheep, shipe; sheet, shite and shitte; leech, lyche and liche; green, grine; keeping, kypinge; keeper, kyper; meeting, mytynge; freeholder, frihoulder; geese, gyse; eels, iles or ielles; steel, style or stylle; cheeses, chises; trees, trise; queen, quine; skein, skyne; linseed, lyneside; thread, thride; chief, chiffe; cleave, clive; ceiling, syling; piece, pyce; ley, lyghe; Fleetwood, Flytewod. EE becomes EY, as in wheel, wheyll. EY becomes EE, as in fey (to cleanse) fee. I or Y becomes E long or short, as in given, geven; smithy, smethe; bigger [tithes], beggar; cow-ties, cow-tees; vicar, vecar; sift, sefte; clipped, cleeped. I becomes IE or IA, and makes an additional syllable, as in iron, i-eron; Ireland, I-erland; wire, wy-ere; hide, hi-ade; &c. O sometimes has the same power, as in Worsley, Wy-orslaye. I becomes IC, or long becomes short, as in pike, picke; strike, stricke. Y as vowel usually represents I short and not long, as in little, lyttell; swingling (hemp), swyngling; will, wyle; shirting, shyrtynge, &c. So, in proper names, as Olyver, Wyllyam, Mychelmes, Smythells, Lyverpoole, Hylton (Hilton, for Hulton). O or OO becomes OU or OW, as in colt, cowlte or kowlte; Bolton, Boulton, Colne, Coullen and Cowen; rolls, roulles; toll, towle; stolen, stoullen; soap, souppe; old, ould; folk, foulke; oats, outtes; boat, boutte; shoe, show; does, dowes; coarse, cowars; door, dower; floor, flower; poor, power; cook, kowke; room, rowme; blood, bloud; cooper, cowper; foot, foute; hook, houke or houcke; boots, bouttes; loop, louppe; and even balls, boules. O becomes U, as in forth, furth. OU or OW becomes O or OO, as in cloud, clode; fowl, fool. OA becomes O or OO or OU, as in soap, sope and sometimes souppe; groat, grout; loads of coal, loodes of coole. OO becomes O, as in school, skole or schole; room, rome; foot, fote; roof, roffe; wool, wolle. OI becomes O, as in joint, jonte; appoint, apponte. DG becomes GG or GD, as in bridge, brigg and brigde; ridge, rigg and rigde; partridge, parteregd; carriage, charregde or carregd. D and T are convertible with each other and with TH, as in battledore, badledore; lath, latte; fodder, fowther; bottom, bothom; garden, garthen; Rufford, Rufforth; Salford, Sauforth. The definite article is made a part of the word, as the one, thone; the other, thother. Transposition of R before or after a vowel, as in bird, brid; third, thrid; thread, therd; thrashing, tharshing; thrushes, thursses; groats, gortes; Gauthorpe, Gawthroppe. Doubling the F, sometimes for or in addition to V, as in wife,

wiffe; knife, knyffe; thrave, thravffe; Tingreve, Tingrevffe; plover, pluffer. Dropping T before CH, as in patches, peches or piches; watch, wache; fetch, feche; ditch, dyche; thatch, thache; satchel, sechel. Putting the N in the article AN on the following word, as in an accidence, a naxsedence; an ox, a noxe; an oak, a noke; an ash, a nashe; an old, a nold; an oat riddle, a note riddle. Long vowels become short, as in close, closs; skate, sket; stone, ston; whole, holle; holes, holles; Hoole, Hulle; bakestone, backestoune. Short vowels become long, as in cherries, chearies. [It would be an error to class in this category cock, coke; lock, loke; black, blake; for, as already stated, the final E does not lengthen the preceding vowel.] Transpositions of letters, as in month[e], moneth; little, lytell and lityll; boy[e], boey; own[e], owen; side, syed; size, syes; cleaving, cilving; Joyce [female name], Joyes. Varying spelling and pronunciation, as in grass, gresse, grace; wheel, whille, wheyll; make, macke, mack; cheese, chisse, chiese; pike, picke, pyeke; boy, boie, boey; coal, coale, coole, coule, caule, colle; mese or mease (500 herrings), messe, masse, maze; water, wyeter, watter, wayter; hook, houcke, hucke; kersey, cursey, carsey, kercie; match, mache, make; mett, mette, meate, mete; garden, yardinge, gardine, garthen; vinegar, vinycare, viniker, venyker; chief, chiffe, cheff. Elongations in spelling, as in keys, kyelsies; beds, beddesse; oil, joylle and oulle; apples and pears, appelles and piersse; earl, erelye; rein, rennye; assizes, assiessyes; feet, fyette; ley, lyghe; inkle, ynckele; tie, tighe; middens, myddynges. Names for animals killed for food: A calf, a veal; a sheep, a mutton; an ox, a biffe. Phrases and Idioms: To cover a cushion, bothom a quision; more or less, litel or moche; work done by a contract, in which the worker finds his own diet, is called "by great;" Alexander wife Stones, means the wife of Alexander Stones; hooks and eyes are called hookers and holdens; the edging with steel of three augers is termed "laying three wimbles;" and sawing up a large ash tree is called "brekynge a grete ashe." The following is the orthography of the numbers: — 1, onne; 2, towe and twoe; 3, thrie; 4, foure; 5, fivffe; 6, sexe; 7, seaven; 8, eyghte; 9, nene; 10, tene; 11, a leaven; 12, tylffe; 13, threttene; 14, fouretene; 15, fyfftene, fiftine; 16, syxtene; 17, seaventene; 18, eyghtene; 19, nenetene; 20, tynttie; 30, threttie; 40, fouretie; 50, fyfftie; 60, thrie schore; 70, thrie schore and tene; 80, four schore; 90, four schore and tene; 100, hundreth; 1,000, thousande; 1st, fyrst; 2nd, seconde; 3rd, thirde; 4th, fowrthe; 5th, fivffth; 6th, sexte; 7th, seavente; 8th, eyghte; 9th,

nynethe; 10th, tente. Miscellaneous examples of spelling: Arsenic, arsenacke; aniseed, anelseed; bands, boundes; blue, blew; bowking, baucking; cripples, criples and cripplyes; copperas, copperous; chimney, chimly; codfish, quodefish; causeways, causes; cucumber, cowcumber; damsons, damsels; either, ayther and ēther; fenugreek, venicricke; gudgeons, gagyons and godyons; gos-hawk, goesehack; hards, heurdes; hogs-herd, hodges-hearde; indigo, indico; jambs, jemses; kitchen, kechinge; oxen, oxsin, oxsen; oranges, orringes; pavior, pavyar; parsnips, pasnepes and pasmetes; rough, rughe; saffron, saferon, sapheron and saveron; staggers, stakers; shepherd, sheephearde; sparrowhawk, sparehauck; scissors, sissers; tally, talye; ties, tigs; turmeric, turmerocke; varnishing, varnesing; verdigris, vardigrease; verjuice, vargiesse; victuals, vittals; windlass, wenglasse; walking (fulling) wokinge.

Lancashire County Members. The following were knights of the shire during the period of these Accounts: —

27 Elizabeth	1585	Gilbert Gerard, Knt.; Richard Molineux.
28 „	1588	J. Atherton, Esq.; Richard Holland, sergeant-at-law.
31 „	1588	Thomas Gerrard (son of Sir Gilbert); Thomas Walmsley.
35 „	1592	Thomas Molyneux, Knt.; Thomas Gerard, jun., Knt.
39 „	1597	Richard Houghton, Knt.; Thomas Gerard, Knt., attorney of the Court of Wards.
43 „	1601	Richard Houghton, Knt.; Thomas Hesketh.
1 James I.	1603	Richard Molineux, Knt.; Richard Houghton, Knt.
12 „	1614	Gilbert Houghton, Knt.; J. Radcliff, Knt.
18 „	1620	J. Radcliff, Knt.; Gilbert Houghton, Knt.

Lancaster. This capital of the county was in the old coach times about thirty-two miles from Gawthorpe, and forty-two from Smithills. In the Accounts are various entries of local galds for the charge of conveying prisoners from these neighbourhoods to Lancaster Castle. In 1598 Sir Richard Shuttleworth had suits against Mr. Worsley, tried at Lancaster assizes, and in April 1620, Colonel Richard Shuttleworth had suits against Francis Webster there. At one assizes [Lent, 1589] Sir Richard Shuttleworth seems to have presided as one of the judges, probably on the sudden illness of a judge on circuit. His colleague at these assizes was Mr. Justice Clenche; and the Earl of Derby paid Sir Richard 20s. for his fee as one of the justices of assizes, and he had also £8 3s. 6d. as fees of the clerk of the fines in that circuit.

Land. It is curious that exactly the same word should be found in the Gothic, German, Dutch, Anglo-Saxon, Danish and Swedish languages; and in Welsh it is *llan*, a clear place or area. In old grants, charters and other deeds, the term "land" always implies arable land, and is placed first, followed by meadows, pastures and feeding-places, woods, moor, heath and briar ground, marsh, and lastly waste. In these Accounts it is used chiefly to denote the soil. In his "Boke of Surveyinge" *Fitz.* gives ample directions how to amend arable, meadow, pasture, low, ley, bushy and mossy, woody, gorsy, broomy, heathy, marshy and ferny land or ground; treats of chilturn (? clay), flint, chalk and lime lands, and gives rules to make a township that is worth twenty marks a year (£13 6s. 8d.) worth £20 a year. In this chapter he says — To every township that standeth in tillage in the plain country, there be arable lands to plough and sow, leys to tie or tether horses or mares upon, common pasture to keep or pasture their cattle, beasts and sheep upon; also meadow ground to get their hay upon. Now every husband hath six several closes, whereof three be for corn, the fourth for his ley, the fifth for his common pastures, and the sixth for his hay; and in winter there is but one occupied with corn; then hath the husband other five to occupy till Lent come, and he hath his fallow field, his ley field and his pasture field all summer. And when he hath mown his meadow, he hath that ground, so that weak or divers cattle may be put in any close he will, — a great advantage; for if all should ley common, then would the eddish of the corn fields and the aftermath of all the meadows be eaten in ten or twelve days. If an acre of land be worth 6d. or [ere] it be inclosed, it will be worth 8d. when it is inclosed, by reason of the composting and dunging of the cattle, leying upon it both day and night. Where it is soft ground lying level, that the waters may not well pass by the ditches, at every hedge that goeth over thwart the highway, there to make a gate and stone or gravel it at that place: then hath every man the whole close to ride, carry, or go in, as before, likewise as they do at the wyndgates, at this [south] side Chorley in Lancashire, and likewise between town and town, &c. . . . . Let every lord by his copy of court roll, or by indenture, make a sufficient lease to every of their tenants, to have to him, his wife and children, so that it pass not three lives then alive and named, yielding to their lords the old rents and services; on condition that they shall during their lives sufficiently quickset, ditch, hedge and plash [to bend or spread the boughs of trees] when need is, all the said closes. It is much to be done in one year, two or three, but if they may do it in six

or nine years, as the fields go about, they hie [hasten] them well. And the lords meseemeth can do no less than to grant them these three lives of the old rent, remembering what profits they have at the end of the terms, they know not how soon. (*Fitz.*) The time hath been that wad [woad] . . . . and also madder have been (next unto our tin and wools) the chief commodities and merchandise of this realm. I find also that rape oil hath been made within this land. But now our soil either will not, or at the leastwise may not, bear either wad or madder. I say not that the ground is not able so to do, but that we are negligent, afraid of the pilling of our grounds, and careless of our own profit, as men rather willing to buy the same of others than take any pain to plant them here at home. The like I may say of flax, which by law ought to be sown in every country town in England, more or less; but I see no success of that good and wholesome law, sith it is rather contemptuously rejected, than otherwise dutifully kept, in any place of England. (*Harri.*) In the closes near Lancaster and other parts in the north the soil abounds with lime and other stones. These soils are usually improved by marl, dung, lime, shell-fish, shells, rags, hare or rabbit skins, soapmakers' ashes, sea mud, the common dirt of the lanes, or petrified ferns. I believe that from the dung of the seafowl in Fowley island (which takes that name from the abundance of seafowl there) the pasture becomes so pregnant, that it surpasses all in these parts. A sheep from thence is usually sold for 50s. or £3. The morasses (which are of three kinds, white, gray and black) are made arable by draining and marling them, and bring very good corn; they frequently pare off the tops of these with push-ploughs, which they amass together in small heaps, and burn when dry; by their alkaline ashes the ground is made very fertile, but will not continue so above three years, and after that it is very barren. (*Leigh.*) As to the prices of land in Lancashire the Whalley Abbey compotus may be referred to, and the following remarks of Dr. Whitaker: — After the attainder of its last abbot, Whalley Abbey and its demesnes were committed to the custody of John Braddyll, gentleman, of the neighbouring house of Braddyll and Brockhole. The demesne lands were let in parcels, averaging about 2s. per acre, Lancashire measure, and at this low rate produced £62 11s. 2d. The herbage of the park and wood (the lord's park), two miles in circuit, was demised to Sir Alexander Osbaldeston for £12. Every acre of land then let for 2s. is now worth thirty times that amount (or £3 per annum). At the death of Sir John Towneley of Towneley in 1541, the whole estate was valued at £100 a year. The same, when

stripped of all additions by purchase or inclosures, is now (1817) worth £3,000. Even in 1612 the Towneley demesnes were surveyed and valued at 2s. per acre. In the parliamentary survey about forty years afterwards the same land averaged between 4s. and 5s. per acre. 8s. per acre was about the average rent of farms in the neighbourhood in the reign of Queen Anne. In half a century more it had increased in the ratio of $2\frac{1}{2}$ to one. In the same interval from that time to the present (1817) it may generally be considered as trebled again. (*Whall.*) The statutes which enabled the nobility to alienate their estates, the seizure and sale of abbey lands by Henry VIII., and the general effects of increasing industry, must have powerfully operated [in the latter part of Elizabeth's reign] towards a more equal division of property than could possibly have taken place in times when the nation was poorer, and the shackles of mortmain and entails more rigidly maintained. Whilst these fearful causes were gradually transferring a great portion of the estates of the church and the nobility into the hands of the country gentlemen (that middling class of proprietors, which was now increasing very fast both in numbers and opulence) the race of *cottagers* was going fast to decay: this must ever be the case in an improved state of agriculture. The half-starved proprietor of ten or twenty acres will often be persuaded to part with his land to a rich neighbour, who farms on an extensive scale. These symptoms of increasing wealth, however, often caused great alarm in the legislature; and it was often attempted to "make farms and houses of husbandry of a standard;" a device which Lord Bacon dignifies with the appellation of "profound and admirable." Among other effects which the legislature ascribed to great farms, the number of sheep is particularly noticed. The act passed in 1533 for restraining the number of sheep to be kept in one flock to 2,000, remarks that some proprietors had even flocks of 24,000 sheep; and ascribes the increase of the price of meat to the increase of sheep, from flocks being monopolised by a few individuals; and yet, from comparing the prices of meat with the prices of corn, it would appear that the former were moderate. Beef and pork were sold at $\frac{1}{2}$d. lb., while wheat usually exceeded 18s. the quarter. (*Eden.*) The Index will direct to numerous entries in the Accounts as to land, its purchase, measuring, plans of, homage for it, its redemption, stubbing woody land, &c. Prices of land will also be found in Appendix II.

Lapwing. (*Vanellus cristatus.*) Called "wype" (weep, from its note) in the *Northumberland Household Book*, and probably "egret" at the feast of Archbishop Neville (where 1,000 were served up) from its crest or

aigrette. Its common English name is pee-wit or pee-weet, from its cry. It is also called the bastard plover. In autumn (when these birds collect in large flocks) the flesh is excellent; but dry in summer. Its eggs in fenny countries are collected and sold for plovers' eggs. The bird is about 13½ inches long and 2 inches in breadth; weight about 8 ounces. In 1541, lapwings for the royal table cost 1s. 6d. a dozen. This bird draws pursuers from her nest by crying in other places; hence the proverb "The lapwing cries, tongue from heart," or "The lapwing cries most, furthest from her nest." (*Ray.*) *Shakspere* notices this habit in *Measure for Measure* and *Comedy of Errors;* and the fact of the chicks running out of the shell with part of it upon their heads, in *Hamlet*, where Horatio compares Osrick to the young lapwing. (*Nares.*) In the Accounts, in August 1590, two cost 2d.; in September, four lapwings and two gray plovers cost 8d.; December 1609, four dunnes and a lapwing 10d.; June 1612, nine lapwings, twelve scrittes [missel-thrushes] a gray plover and a snipe 2s.; October 1617, three woodcocks, three lapwings and two green plovers 14d.; December, a lapwing 3d.

Lard. Lard we make some, though very little, because it is chargeable: neither have we such use thereof as is to be seen in France or other countries, sith we do either bake our meat with sweet suet of beef or mutton, and baste all our meat with sweet or salt butter, or suffer the fattest to baste itself by leisure. (*Harri.*)

Larks. Whether all the varieties of larks were included in the fowlers' nets, or the dishes at table, we cannot say. The chief kind would doubtless be the skylark (*Alauda arvensis*) or field lark. These at the approach of winter collect in immense flocks, and frequent stubble and turnip fields, &c. Being accounted a delicacy, multitudes are captured at this season by nets, and sent to the London and other markets, being in high season in November. Great numbers are taken in the neighbourhood of Dunstable [Gulliver encounters a Brobdignag bee as big as a Dunstable lark], and more are imported from Holland. The woodlark (*Alauda arborea*) does not collect in flocks in winter, like the skylark, but merely in small families of six or seven, which separate on the approach of spring, or soon after Christmas. The common lark, called at Paris *mauviette*, is regarded as a wholesome, delicate and light game. It is dressed in various ways, and the gourmets appreciate the value of the excellent lark-pies which have established the reputation of the town of Pithiviers in France. (*Sonnini.*) In various accounts larks are not specified, but grouped with sparrows, linnets, &c., of

which, in the reign of Edward III. (1327-77) a dozen were sold for a penny as "small birds." In 1532 and 1541 larks were bought for the table of Henry VIII. at 6d. per dozen; in 1542, at 5d. In the Accounts, the entries of larks, for the table, are very numerous. See Index.

Lathom. The township is in the parish of and three miles north east from Ormskirk. The Lathom House of Elizabethan days was a strongly fortified mansion built by the Lathoms, which passed to the Stanleys by the marriage of its heiress with Sir John Stanley about 1369; and it became the chief seat of the Earls of Derby. It stood upon flat boggy ground, and was encompassed with a wall two yards thick, and containing in its circuit nine towers, each mounted with six pieces of ordnance, so placed as to enfilade and command the approaches in every part. A moat twenty-four feet broad and six deep encircled the whole, and round the bank of the moat was a row of palisadoes. In the midst of the house was the Eagle Tower, surmounting all the rest; and the gate house at the entrance of the first court had a strong tower on each side. Such was Lathom House when Charlotte de Tremouille sustained the siege against the parliament forces from the 28th February 1644 to the 27th of the following May; the besiegers losing, it is said, 2,000 men. In January 1590, it was the residence of the then Earl of Derby, and his chief steward, Michael Doughty, Esq., was there; for by an entry in the Accounts, it appears that Mr. Thomas Shuttleworth went twice in that month to speak with Mr. Doughty at Lathom; and in the following April four times more, when Mr. Doughty's clerk was paid 12d. for copying his lease of the tithe of Hoole.

Latten or Laten. From *laiton* or *leton*, French, an old word for brass. "Laiton," says the French *Manuel Lexique*, "métal composé de cuivre rouge, et de calamine," which is brass. It is still common in France, and is defined to be "cuivre jaune, mêlé avec la mine de zinc ou calamine, à l'éclat d'or." In the agreement for the tomb of the Earl of Warwick, 28th Henry VI. (1449-50), it was covenanted that certain parts should be made of the finest latten, and to be gilded, which latten was to cost 10d. per lb. The metal still exists on the tomb; so that it could easily set at rest the disputes and conjectures of antiquaries as to what was the real composition of latten. A "latten bilbo" occurs in the *Merry Wives*.

Law Expenses. Law (Anglo-Saxon *laeg*) defined to be the rule for the well-governing of civil society, to give to every one that which doth belong to him. The law in this land hath been variable. The Roman laws were

anciently in use in Britain, during their rule; afterwards we had the laws called merchea-lage, West Saxon-lage and Dane-lage; all reduced into a body and made one by King Edward I. Confessor. The laws of England are of three kinds; 1, common law, the most ancient and general; 2, statute law, or acts of parliament; and 3, particular customs, a general custom being part of the common law. The law has also been divided into crown law, the law and custom of parliament, common, statute, reasonable customs, the law of arms, ecclesiastical or canon law, civil law, forest law, the law of marque and reprisal, the law of merchant and the law of the Stannaries, &c. (*Jacob.*) The earliest British laws were translated into Saxon in A.D. 590. The Saxon laws of Ina were published in 709. Alfred's code of laws, which is the foundation of the common law of England, was compiled in 887, but was previously in use. Edward the Confessor promulgated his laws in 1065. Stephen's charter of general liberties, 1136. Its confirmation by Henry II., 1154 and 1175. The maritime laws of Richard I., 1194. Magna Charta granted by King John, 1215. Its confirmation by Henry III., 1216, and in following years. (*Haydn.*) Law seems to have been a very lucrative avocation during the reign of Elizabeth, and indeed a path to honours and distinctions. The satirists of the time are very severe against the lawyers and the evils of litigation. One observant writer of the time says: — Now all the wealth of our land doth flow unto our common lawyers, of whom some one, having practised little thirteen or fourteen years, is able to buy a purchase of so many thousand pounds; which argueth that they wax rich apace, and will be richer if their clients become not the more wiser and wary hereafter. It is not long since, a sergeant at the law (whom I could name) was arrested upon an extent for £300 or £400, and another standing by did greatly marvel that he could not spare the gains of one term for the satisfaction of that duty. The time hath been that our lawyers did sit in Paul's, upon stools against the pillars and walls, to get clients; but now some of them will not come from their chambers to the Guildhall in London under £10 or 20 nobles [£6 13s. 4d.] at the least. And one being demanded why he made so much of his travel, answered that it was but folly for him to go so far, when he was assured to get more money by sitting still at home. . . . . If I should set down how little law poor men can have for their small fees in these days, and the great murmurings that are on all sides uttered against their [the barristers'] excessive taking of money (for they can abide no small gain) I should extend this treatise into a far greater volume than is convenient for my

purpose. (*Harri.*) Another writer thus roundly assails the lawyers: — They ruffle it out in their silks, velvets and chains of gold. They build gorgeous houses, sumptuous edifices and stately turrets. They keep a port like mighty potentates; they have their bands and retinues of men attendant upon them daily; they purchase castles and towers, lands and lordships, and what not! and all upon the polling and pilling [cheating and robbing] of the poor commons. (*Stubbes.*) Again, *Walter Carey*, in his *Present State of England* (London 1627), describes sundry inconveniences of litigation; the first of which is going to law for trifles, and he mentions two men who went to law about a hive of bees, till he that spent least had spent £500; and another case of two citizens of London, who fell out for kicking a dog, and were so long at law that their papers could not be contained in two bushel bags; and this cause Queen Elizabeth at length caused to be arbitrated. If any have a debt of 5s. he cannot have it but by suit in law, in some petty court, where it will cost 30s. or 40s. charge of suit; 2nd. The multiplicity of attorneys, clerks and pettyfoggers, like fowlers with quail-pipes ever calling the poor silly birds into the net; 3rd. Motions in the courts, especially in chancery; 4th. The great fees councillors take; even when absent swallowing the fee as good booty, and impoverishing clients; 5th. Long bills of plaint, full of impertinent [irrelevant] matter, to put the defendant to greater charge; 6th. The copying by under-clerks, with their many words and great margins, till forty of their sheets may be put in six sheets; so that a copy which should cost but 4s. cost four nobles [£1. 6s. 8d.]; 7th. Tedious and frivolous interrogatories and examination of witnesses in writing, not at all to the matter in question. All these seven inconveniences (and many greater, of which the last parliament spoke with intent to reform), causing excessive expenses, necessarily follow suits and controversies in law. Thus our fathers were rich with little, and we are beggars with much; for we use our much ill, and they used their little well. Under the title law expenses, in the Index, will be found references to some thirty-five entries in the Accounts, showing various suits to have been pending at different times, the fees of the court and of lawyers, the cost of the instruments, the charges for copying, &c.

Lawn. In July 1610, three yards of lawn, at 6s. 8d. cost 20s. Lawn, which is a very fine kind of linen, was first introduced into England temp. Elizabeth, and chiefly used for the great ruffs then in vogue. (*Strutt.*) Lawns and cambrics were introduced by the Dutch merchants, who retailed those articles in ells, yards, &c., for there was not one housekeeper among

forty durst buy a whole piece. When Queen Elizabeth had ruffs made thereof for her own wearing (for till then English royalty wore ruffs of fine Holland) there was none in England could tell how to starch them. So fine and thin were some of these, that it was a saying "that shortly they would make ruffs of spiders' web."

Laying. The repairing of worn-away edge-tools by laying, or placing upon their edges fresh iron or steel. (*Finchale.*) See Index.

Lead. *Strabo* says that the British inhabitants of the two Scilly islands exchanged with the Phenician traders, lead, tin, and skins, for pottery, salt and works of brass. Lead is abundant in various parts of Britain, in some places richly mixed with silver ore. Leaden pipes for water were brought into use about 1236. The famous Clydesdale mines were discovered in 1513. The lead mines of Cumberland and Derbyshire yield about 15,000 tons per annum. (*Haydn.*) Three tons of ore produce about two tons of metallic lead. Lead is very plentiful with us in Derbyshire, Weredale and sundry places of this island; whereby my countrymen do reap no small commodity, but especially our pewterers. (*Harri.*) Lead was £5 6s. 8d. per *fothre* or ton in the 7th to the 10th Henry VI. [1429-1432]. *Lead-nails* were nails used by plumbers in covering the roof of a house with lead. In 1531, they were 3d. per hundred. (*Finchale.*) In the Accounts, in August 1586, the plumbers of Wigan were paid 5s. for 48 lb. of lead (about 1½d. lb.) and the working it up in mending the great lead [roof] of Smithills cost 2s. 6d.; April 1588, 13 lb. lead [probably for balls] cost 16d. In 1604, 3 st. 12 lb. of lead (at 13d. per stone of 14 lb.) was sold for 4s. 6d.; being probably what remained after the roofing, guttering, &c., of Gawthorpe Hall had been completed. Of lead, but 19½ cwt. went to the ton or fodder.

Leading Corn, &c. See Index.

Lease (French *laisser*, i.e. *dimittere*, Latin, to part with), a demise or letting of lands, tenements or hereditaments to another, for a term of life, of years, or at will, for a rent reserved. (*Jacob.*) For entries see Index.

Leather. In the middle ages, were used of leather, girdles, bags, buckets, garments, especially jerkins; quivers, boats for fishing in lakes or ponds, vessels for liquor as bombards, jacks, &c., tankards also for carrying water. Calf skin leather is the most general and very ancient. Various kinds of leather were named after the places of manufacture, as Bazan, Cordovan, &c. (*Fosb.*) The tanning of leather was practised early in England, and great improvements made in it from time to time. Many of

the monastic establishments had tanneries of their own; Whalley Abbey amongst the number. Early in the seventeenth century leather hangings for walls were invented. The 18th Elizabeth cap. 9 (1575-6), prohibited the export of leather, on penalty of forfeiture, &c. *Post.* mentions the export from South Carolina in one year of 10,000 deerskins for leather; and enumerates amongst the trades to which this article has given rise, skinners, tanners, curriers, cutters and dressers, dyers, parers and grounders, tawers, sadlers, shoemakers, breeches makers, glovers, &c. He says there is a leather-cutter and currier, on Snowhill, London, said to return near £40,000 per annum. In the Index will be found many entries of leather, its preparation for a saddle, and the purchase of leather patches, to boil down for glue, &c. See also SKINS, TANNER, &c.

LECHE. See note on DRY LECHE. One of the Arundel MSS. fifteenth century, gives a recipe for Leche Lumbard. In the *Compotus* of St. Mary's Abbey, York, 1528-29 is "leche lumbart," and it occurs in bills of fare at various festivities, forming a portion of almost every course, as at the installation feasts of Archbishops Neville and Warham. The Rev. C. Wellbeloved thought it a kind of sweetmeat. "A quarte of white wine to make jelly and leache withall" is an entry in the MS. Accounts of Sir Edward Coke's steward in 1596, printed in an Appendix to "Eden's State of the Poor." In a note *Eden* says that leache is a kind of jelly, made of cream, isinglass, sugar and almonds, &c. (See *Cury.*) *Mark.*, in his *English Housewife*, gives a recipe for the best leche, consisting of isinglass, almonds, milk, mace and ginger, sugar and rose-water; put through a strainer. This is clearly a jelly. — Take a quart of cream, boil it, and in boiling put in some dissolved isinglass, stir it till it is very thick; and take a handful of blanched almonds, beat them very fine, stir them into the cream, and put into a dish; when it is cold, slice them and lay the slices on a silver or china dish. (*Price.*)

LEEK. *Ger.* describes and figures the leek, also the chives or wild leek and the French or vine leek, specifying their virtues in medicine. The Welsh emblem of the leek is in consequence of a command from David, afterwards canonized, Archbishop of St. David's, in the year 519. On the day that King Arthur won a great victory over the Saxons, this prelate ordered all his soldiers to place leeks in their caps, for distinction; in memory of which the Welsh wear the leek on the 1st March. Its chief use in mediæval and modern times, is as a salad and pot-herb. In "Evelyn's Acetaria," leeks and chibbols [young onions] (*Porrum*) are commended:

"a few of the slender and green summities, a little shred, do not amiss in composition" of a salad. In *Cury* (1390) a dish is made of mushrooms cut into cubes, then "take leek, and shred him small, and do him to seethe in good broth, colour it with saffron, and do therein powder-fort." And a salad consisted of "parsley, sage, garlic, chibols, onions, leek, borage, mints, fennel, cresses, rue, rosemary, purslain," &c., mingled with raw oil, vinegar and salt. *Lawson* says leeks are a good pot-herb, but evil for the eyes. In March 1602 is an entry of "licke-seed 1d.;" and in March 1621, carrot seed and leek seed cost 3d.

Legh, Sir Peter, &c. Sir Peter Legh of Lyme was the father-in-law of Sir Richard Shuttleworth, and from him and various other Cheshire Leghs, as those of High Legh, &c., came presents of deer (bucks and does) venison, poultry, fish, sweets, corn, &c., to Smithills. See Index. Also as to "cousin Leigh" of Accrington.

Lemons. *Ger.* describes and figures the lemon-tree, and says the fruit (*limonium malum*) is called in English limon and lemon; and that a syrup is prepared of the sharp juice of lemons, very good against vehement and burning fevers, all pestilent, venomous or infectious diseases, comforting the heart, and cooling the inward parts, &c. Two ounces of the juice mixed with the like quantity of spirit of wine, and drunk at the first approach of an ague-fit, taketh away the shaking presently, and seldom faileth at the second time of taking perfectly to cure the same, but never [faileth] at the third time, provided the patient be covered warm in a bed and caused to sweat. Of distilled lemon water, $1\frac{1}{2}$ oz. taken inwardly, moveth sweat and healeth the ague. (*Ger.*) Lemons are exceedingly refreshing, cordial, &c., the pulp being blended with the juice, secluding the over-sweet or bitter. The rinds of lemon being shred and sprinkled among the other [salad] herbs correct the acrimony. (*Acetaria.*) In the Accounts, in March 1591, Dr. Cogan, of Manchester, attending Lady Shuttleworth, directed her to have 4 oz. of syrup of lemons, which cost 2s. 4d. and nine lemons cost 6d.

Letters. In England before the establishment of any public conveyance for letters, they were sent by private messengers, or the carriers' wagon. If dispatch were required, a trusty servant was sent on horseback. In England, in the reign of Edward IV., 1481, riders on post-horses went stages of twenty miles from each other, to procure the king the earliest intelligence of events in the war with Scotland. (*Gale.*) Richard III. improved the system of couriers in 1483. In 1543 post-horses existed in

England. (*Sadler's Letters.*) The first chief postmaster of England was Mr. Thomas Randolph, appointed by Queen Elizabeth in 1581. James I. appointed a foreign postmaster. (*Haydn.*) Post communications between London and most towns of the three kingdoms existed in 1635. (*Strype.*) The post-office, as at present constituted, was established in 1660; but the mails were not conveyed by coaches till 1784. In the Accounts the entries are numerous of payments to men for bringing letters from a distance, showing that no general or public post was then available in Lancashire. See Index.

Lettuce. The lettuce was first introduced into England from Flanders in 1520. A salad was a rare treat temp. Henry VIII. When his Queen Katherine of Arragon wished for a salad, she dispatched a messenger for lettuce to Holland or Flanders. (*Haydn.*) *Ger.* enumerates garden, curled, small ditto, Savoy, Lombard, red and lamb's lettuce and corn salad. Lettuce he says is named (*lactuca*) of the milky juice which issueth forth of the wounded stalks and roots. It maketh a pleasant salad, being eaten raw, with vinegar, oil, and a little salt; but if it be boiled, it is sooner digested and nourisheth more. It is served in these days and countries at the beginning of supper, and eaten first before any other meat. Being taken before meat, it doth many times stir up appetite; and, eaten after supper, it keepeth away drunkenness that cometh by wine. (*Ger.*) 'Tis not for nothing that our garden lovers and brothers of the sallet have been so exceedingly industrious to cultivate this noble plant, and multiply its species; for, to name a few in present use, we have the Alphange of Montpelier, crisp and delicate; the Arabic; Ambervellares, Belgrade, cabbage, capuchin, cross-lettuce, curled; the Genoa (lasting all the winter), the imperial, lamb's or agnine, and lobbs or lop lettuce; the French minion, a dwarf kind; the oak-leaf, passion, Roman, shell, and Silesian, hard and crimp (esteemed of the best and rarest), with divers more. [Elsewhere he names Cos, crumpen and other kinds.] There was, within our remembrance, rarely any other salleting served up to the best tables; with unblanched endive, succory, purslane, and indeed little other variety; sugar and vinegar being the constant vehicles, without oil. But now sugar is almost banished from all except the more effeminate palates, as too much palling, and taking from the grateful acid now in use, though otherwise not totally to be reproved. Lettuce boiled and condited is sometimes spoken of. Horace says — "Nam lactuca," &c. —

For if on drinking wine, you lettuce eat,
It floats upon the stomach, &c.

A very ingenious gentleman whom I knew, having some friends of his accidentally come to dine with him, and wanting an early sallet, before they sat down to table, sowed lettuce and some other seeds in a certain composition of mould he had prepared; which within two hours, being risen near two inches high, presented them with a tender and delicate sallet. (*Evelyn's Acet.*) In the Accounts, in May 1609, radishes and lettuce together cost a penny.

Levers, the. In September 1586, Mr. Thomas Shuttleworth, youngest brother of the judge, married Anne, daughter of Richard Lever, Esq., of Little Lever; and hence an intimacy between the Shuttleworths, while at Smithills, and the Levers of Great, Little and Darcy Lever, and of Alkrington. It is impossible to distinguish the several individuals named in the Accounts, for whose names see Index.

Leys, or Lays. Local rates, *laid* upon the property for local purposes. Thus in June 1590, are "divers lays in Haliwell;" June 1617, a leye for lime that went to York; June 1619, church lays in Padiham 17d.; and in February 1621, half a laye for two wains for Cornfield 18d.

Lichfield, Vicars Choral of. A rent of £5 4s. 9d. was paid to these ecclesiastics, at Shrovetide, for what does not appear. See Index.

Lieutenant, Lord. Lords lieutenants of counties were instituted 3rd Edward VI. 1549. The same nobleman appears to have been lord lieutenant of Lancashire and Cheshire, for some time. Edward Stanley, third Earl of Derby, held these offices till his death in October 1574; Henry, fourth earl, held them in 1583; and William, sixth earl, in 1614. The deputy lieutenants seem to have had the immediate regulation of the musters of men, in expectation of the Spanish invasion; and in December 1587, they appointed Thomas Shuttleworth and Christopher Hill to attend musters at Preston, and see to the arms and accoutrements of the men. In May 1588, Thomas Shuttleworth had to attend a show or muster of light horse and demi-lances at Manchester before the lieutenancy of the county.

Light Horsemen. In 1558 the military force of the kingdom consisted of demi-lances with steel fronts, and backs to their saddles, who supplied the place of men-at-arms, and, instead of light, became the heavy cavalry; of light horse, who replaced the demi-lances; and of infantry, consisting of pikemen, archers, and black billmen or halberdiers. Many of the local

gentry were required to furnish each a light horseman for her majesty's service. In September 1584, Sir Richard Shuttleworth sent one Christopher Bridge as his light horseman to the show at Preston; in September 1586, two were sent thither, the same Bridge and a Christopher Smythe. This show was before Lord Strange. In May 1588, there was another muster of light horsemen and demi-lances at Manchester before the lieutenancy of the county, and another there on the 16th June 1589, before Sir John Byron. In November 1595, two light horsemen were sent to the muster at Preston.

Lime. (*Leim*, Danish.) Chalk burned for mortar. (*B. Dic.*) We have not been able to ascertain from what period the inexhaustible quarries of lime near Clitheroe have been worked. That lime was used for dressing land early in the sixteenth century we know from the following. Another manner of mending of arable land is to muck, marl, or dung it, with the cart or wain..... And in many countries where plenty of lime stone is, the husbands do burn the limestone with wood, and do set it upon their lands, as they do their dung, and do spread it in like manner, the which they call much better than dung, for lime is hot of himself..... Limestone ground is very good, both for corn and grass, and yet in some places there will be much heath grow upon limestone ground, and that is along [because] of ill husbandry..... He that hath limestone may burn it with coal and wood, and make lime, wherewith he may lime his ground, and that will bring good corn, or he may sell his lime at his pleasure. (*Fitz.*) As to improving barren clay lands, when you have sanded your earth, then, if you have any limestones about your grounds (as barren earths are seldom without) or if you have any quarries of stone (which are seldom unaccompanied with limestone) gather such limestone together, and make a kiln in the most convenient place you have, as well for the carriage of the lime as for the gathering together of the stone, and having burned your lime (the manner whereof is so generally well known throughout the kingdom that in this place it needeth little or no repetition) you shall then on every acre so ploughed, hacked and sanded, bestow at least forty or else fifty bushels of lime, spreading and mixing it exceedingly well with the other sand and earth; and the stronger and sharper the lime is, the better the earth will be made thereby, and the greater the increase and profit will issue from the same. Neither shall you need to respect the colour and complexion of the lime, as whether it be purely white (as that which is

made from chalk) or gray (as that from the small limestone) or else blackish brown (as that from the great stone and main quarry); since it is the strength and goodness of the lime, not the beauty and colour, which bring forth the profits. Now that this lime is of excellent use and wonderful profit, do but behold almost all the countries [counties or districts] of the kingdom, where there is any barrenness, and you shall find and see how frequently lime is used; insomuch that, of mine own knowledge, in some countries where, in times past, there was one bushel made or used, there is now many loads, and all risen from the profitable experience which men have found in the same. (*Mark.*) The numerous entries in the Accounts show that limestone was carted from Clitheroe (the castle of which stands on an insulated rock of limestone) as far as Smithills, where there was a kiln for burning it, with hair-cloth sieves to sift it. In February 1589, six loads of coal to burn in this kiln cost 3s. 4d. In July 1592 is an entry of "bredinge" lime two days 3d. If this be not a mistake for "breninge" (burning), it must mean slacking lime, to prepare it for use. In July 1594, fourteen metts of unslacked lime (at 6½d.) cost 7s. 7d.; and there was at Smithills a limer employed called "John, the limer of the house," to whom the lime and short hair were delivered to make plaster, and whose pay was 4d. a day. For the prices, &c., of limestone, lime, &c., see the Index.

Linen. Probably the most ancient of all textile fabrics, being of very remote antiquity. Pharaoh arrayed Joseph in vestures of fine linen. It is supposed to have been first manufactured in England by Flemish weavers under the protection of Henry III. in 1253. Before that period woollen shirts were generally worn. A company of linen weavers established itself in London in 1368; and the art of staining or dyeing linen became known in 1579. In the reign of James I. a colony of Scots and Presbyterians, who fled from persecution in this island, planted themselves in the north-east part of Ireland, and there established the linen manufacture, which was liberally encouraged by the Lord Deputy Wentworth in 1634. Barnsley in Yorkshire is the chief seat of the linen manufacture in England. (*Haydn.*) At Darlington some linen is made for inland sale; but it lies too near Leeds and the other woollen cloth making towns of Yorkshire. In Lancashire the linen trade may be safely carried on, because it does not interfere with the cotton, and the warp of all their fustians and several other cotton goods is made of linen yarn. England is served with fine linen from Holland and

countries adjacent, and with cambrics and other sorts from Holland and France. England and the British plantations are served with great quantities of middling and low-priced linens of divers sorts from Silesia, and other parts in the upper and lower circle of Saxony. Mr. Thomas Prior, of Dublin, says it is computed that the value of linen made in Ireland yearly amounts to a million sterling; that half thereof is yearly exported, and the remainder consumed at home. A hundred weight of rough flax (such as comes from Riga) will give employment for a whole year to two hands of spinners, hecklers, weavers, bleachers, &c.; a ton will employ forty hands a year; 100 tons, 4,000 hands; 1,000 tons, 40,000 hands; and 3,125 tons will employ 125,000 hands. The following quantities of rough flax, worth 40s. the cwt. when fully manufactured into linen, will, at a medium of coarse and fine, be worth the following sums: — One cwt. of flax, manufactured into linen, £16; one ton, £320; 100 tons, £32,000; 3,125 tons, one million sterling. A good acre of flax will produce 3 to 6 cwt. of flax, and allowing 4 cwt. or 32 stone, to be raised per acre, one with another, in a year, the 3,125 tons of flax may be raised from 15,625 acres only, or at 3 cwt. per acre, from 20,832 acres. Yet not above 13,000 acres in Ireland are employed in the cultivation of flax; for we do not raise above 2,600 tons of flax yearly, the rest being imported. We find a general disposition and readiness in all our poor women to get a livelihood by spinning, if they could get flax and wheels to work with. (*Post.*, who in a long article, urges the increased growth of flax in Ireland.) By the statute of 28th Henry VIII. cap. 4, no person shall sell any piece or half piece of dowlas or lockeram, unless there be expressed upon the piece the number of yards or ells it contains, on pain of forfeiture. By the statute of 1st Elizabeth cap. 12, (1558-9), if any person willingly use any means with linen cloth, whereby the same shall be deceitful or worse for use, the cloth shall be forfeited, and the offender imprisoned one month and fined. Spinning by means of the spinning wheel and the forefinger and thumb of the right hand, and the thumb and first two fingers of the left, is an operation not quite so simple as it looks; as is proved by the difficulty which mechanicians experienced when they first attempted to imitate it by machinery. Spinning was once an amusement for ladies; and in the revolutions of fashion and fancy work, may yet be so again. Spinning wheels for ladies were made of ornamental wood, and even of ivory. The art is easily learned. Two days' apprenticeship is fully sufficient for those who feel any taste for it. In humble life in

Ireland, during the winter season, "camps" or spinning parties are formed; the girls of the village meeting in rotation at each other's dwellings, at 7 or 8 p.m., each bringing her flax and wheel with her, and spinning till 11 p.m., amusing themselves the while with gossip and singing. (*Delamer on Flax.*) Amongst the duties of the husbandman's wife *Fitz.* enumerates the sowing of flax and hemp in March, the dressing of them when ripe, the spinning, winding, wrapping and weaving into sheets, broad cloths, towels, shirts, smocks, and such other necessaries. "Therefore let thy distaff be alway ready for a pastime, that thou be not idle. For, though a woman cannot get her living honestly with spinning on the distaff, it stoppeth a gap, and must needs be had." *Mark.* says our English housewife must be skilful in the making of all sorts of linen cloth, whether of hemp or flax; for from these two only is the most principal cloth derived and made. As to hempen cloth, he says the swingle-tree hurds [hards] and that which comes from the hemp will make window-cloth and such like coarse stuff, while that from flax, being a little towed again in a pair of wool-cards, will make a coarse harding [a coarse linen cloth, harden]. After the second swinging, &c., of hemp, the hurds teased with wool-cards will make a good hempen harding, and that from flax, a flax harding better than the former. He gives directions how to make an excellent piece of hempen cloth, which shall equal a piece of very pure and fine housewife's linen. As to flaxen cloth, of the hurds he would make "fine middling cloth," and of the tear itself, "the best linen." Also he tells how to make for the finest use, "fair Holland cloth of great price — a secret hitherto almost concealed from the best housewives amongst us." The hards will make a pure linen running at least 2½ yards in the pound, while the tear itself will make a perfect, strong and most fine Holland, running at least five yards in the pound. The prices for spinning are according to the nature of the country, the fineness of the tear and the dearness of provisions; some spinning by the pound, some by the lay [or lye or skein] and some by the day, as the bargain shall be made. The prices of linen cloth of various denominations will be found in Appendix II. and by the Index. See also notes on Flax and Hemp.

Lineseed or Linseed. The seed of flax (*linum.*) How windy the seed is, and how full of superfluous moisture, might very well have been perceived a few years since at Middleborough in Zeland, where for want of grain and other corn, most of the citizens were fain to eat bread and cakes

made of linseed with honey and oil, who were in a short time after swoln in the belly, about the ribs, faces, and other parts of their bodies in such sort, that a great number were brought to their graves thereby. The oil which is pressed out of the seed is profitable for many purposes in physic and chirurgery; and is used of painters, picture makers and other artificers. The seed of line and fenugreek made into powder, boiled with mallows, violet leaves, smallage and chickweed, and stamped in a stone mortar, with a little hog's grease, to the form of a cataplasm or poultice, appeaseth all manner of pain, softeneth cold tumours or swellings, mollifieth and bringeth to suppuration all aposthemes, &c., being applied very warm, evening and morning. [Linseed poultice survives all the changes of the art and practice of medicine; and is still found as efficacious as it was three centuries ago.] The crushing of linseed in mills, expressing the oil, and making cakes of the crushed seeds, called "oil-cake," with which cattle and sheep are fed, and in some places land manured, are all modern uses of linseed, unknown in the days of Elizabeth. Linseed oil, mixed with hay or other fodder, has been recommended for cattle, sheep and horses, also linseed meal and other compounds from the same material. In the Accounts, in March 1589, three pecks of lineseed cost 2s. 6d.; in April 1595, 1½ peck, 16d.

Ling. (*Lota molva.*) A variety of codfish. Ling is by some called *Asellus longus*, by others *Asellus Islandicus.* (*Ray.*) Its English name (Anglo-Saxon and Danish *leng*, Irish *long*) was probably from its length, four feet or more. It abounds on the coasts of Ireland and Scotland. *Tusser* says, in December —

> Both salt fish and ling (if any you have),
> Through shifting and drying, from rotting go save;
> Lest winter with moistness do make it relent,
> And put it in hazard, before it be spent.

Mark. gives a recipe for ling pie; made of the fish jowl with the yolks of twelve eggs boiled hard and chopped small; and the best and finest potherbs, ditto; seasoned with pepper, cloves and mace, then laid in a paste coffin; then flavoured with verjuice, sugar, cinnamon and butter: this is an extraordinary and special Lenten dish. Ling was one of the fish used as frequently salted as fresh. The entries in the Accounts of purchases of this fish are very numerous. See Index. The salt ling was often laid in at Stourbridge fair, as in October 1594, six couple (at 6s. the couple) bought at Stourbridge fair, cost 36s.

Linsey-wolsey. Stuff made of linen and wool mixed. It seems to have been a sort of domestic manufacture; for in the Accounts, June 1618, John Roe was paid 3s. for the warp of the linsey-wolsey saddle-cloths; for colouring them, 2s.; and for dressing them, 6d.

Liquorice. A plant of the genus *Glycyrrhiza* (Greek, meaning sweet-root), Italian *liquirizia*. The root abounds with a sweet juice much used in demulcent compositions. Its juice was also called Spanish juice, as the plant was formerly brought from Spain, growing abundantly about Bayonne and Saragossa. Equal parts of powder of liquorice and flowers of brimstone, mixed, is an excellent remedy for horses that have a difficulty of respiration, given 2 to 4 oz., according to the size of the horse, twice a day. The black liquorice juice comes ready made from Holland, Spain and Marseilles, in cakes of different sizes from 4 oz. to ½ lb. It is very useful to cure those afflicted with rheum, coughs, asthma, &c., chewing it in the mouth like tobacco. (*Pomet.*) The best liquorice is that which grows in England: the Spanish dries faster, and is more wrinkled in its bark. It is one of the best pectorals in the world. (*Lemery.*) These plants (the hedge-hog and the common liquorice) do grow in sundry places of Germany wild, and in France and Spain; but they are planted in gardens in England, whereof I have plenty in my garden. The poor people of the north parts of England do manure it with great diligence, whereby they obtain great plenty thereof, re-planting the same once in three or four years. Liquorice flowereth in July, and the seed is ripe in September. The root is good against the rough harshness of the throat and breast; it openeth the pipes of the lungs when they be stuffed or stopped, and ripeneth the cough and bringeth forth phlegm. The juice, hardened into a lump, serveth well for these purposes, being holden under the tongue, and there suffered to melt. With the juice of liquorice, ginger and other spices, there is made a certain bread or cakes called gingerbread, which is very good against the cough and all the infirmities of the lungs or breast, which is cast into moulds, according to the fancy of the apothecaries, as the pictures set forth do show [wood engravings of cakes, one stamped with the winged lion of St. Mark, one of his forepaws on a Bible; the other a stag with full antlers.] (*Ger.*) That liquorice plants were cultivated in private gardens we know from the Accounts, for in September 1584, two hundred and a half [? 250 or 300] of liquorice sets cost 4s.; November 1618, 200 liquorice sets for my mistress, 4s. In November 1610, 1 lb. liquorice [? juice] cost 12d.; November 1616, 15 lb.

7s. 6d. (about 6½d. the pound); December 1617, 25 lb. (at 7d.) 14s. 7d.; and March 1620, 4 lb. bought by my mistress, 2s. 6d. *Price* gives a recipe for liquorice cakes, of which the ingredients are ½ lb. green liquorice, 3 lb. liquorice powder, half a pint each of hyssop and red rosewater, ½ lb. white sugar candy, ½ lb. aniseeds, 3 lb. double refined powder sugar, and half a spoonful of gum-dragon, steeped in orange flower water. If perfumed put in a pastille or two.

Lister, Sir William. Of Thornton in Craven. Colonel and Mrs. Shuttleworth and their company, in July 1617, went to meet Sir Stephen Tempest and Sir William Lister, probably at Colne, where they had wine, in preparation for the visit to Lancashire of James I.

Litting. Colouring or dyeing, a north country word. "We use no clothes that are litted of colours," &c. (*MS. Linc.*) In the Accounts, in July 1617, for litting 4 lb. of blue listings for blankets 16d.

Liveries (of *livrée*, French, delivered, given), a suit of clothes of different colours and trimming, which a gentleman gives to his servants and followers. (*B. Dic.*) They are supposed to have originated in our ancestors clothing their vassals in uniform, to distinguish families; as they painted arms and symbols on their clothes and arms for the same purpose. *Du Cange* says the term came from kings and nobles giving their clothes to their dependants, a custom which existed among the Britons. Blue was among us, from the Gauls and Britons, the most common colour for servants; and *Nares* says that a blue coat with a silver badge on the left sleeve, was uniformly the livery of servants. White and blue were the livery colours of the House of Lancaster. Gentlewomen wore the liveries of their ladies. (*Fosb.*) In April 1597, the Shuttleworth liveries cost £27 10s. In October 1618, £8 was given to buy suits for four Barton men. In December 1619, three livery cloaks cost 57s. 6d.

Liverpool. In 1583, 4 cwt. of iron and 4 lb. of pitch were bought at Liverpool, and cost in carriage to Smithills 3s. 4d. In February 1610, half a fifteenth in Habergham Eaves, to the relief of the infected of the plague in the several towns of Liverpool, &c., 4d.; and a like levy was made in respect of Holt Close, High Whitaker, Gawthorpe and Scholebank.

Loans. Those on interest will be found in the note on Interest. In March 1589, Sir Richard Shuttleworth paid to Sir Richard Molyneux £25, "which was lent to her majesty [Queen Elizabeth] for one whole year." In April 1590, warning was given to bring to Manchester privy seals for

the money lent to her majesty. In August 1597, Sir Richard Shuttleworth lent £50 to the queen's majesty; paid to Sir Richard Molyneux. In February 1612, Colonel Richard Shuttleworth lent to the king's majesty [James I.] for eighteen months, as may appear by the privy seal, £30.

Locks. Of these great numbers and variety are entered in the Accounts, with their prices, including stock, plate, hinge and horse locks. In April 1590, the opening (i.e. picking) of locks without keys at Smithills cost 4d. See Index.

Lodgings. In October 1620, 9s. was paid for a chamber at Lancaster in the assize week. A bailiff paid, in January 1621, 14s. for his lodgings at Hebblethwaite.

London. In February 1583, the expenses of two men going up to London with some geldings were 40s. The venison of two stags (from Lyme Park, Cheshire), was sent up to London in July 1583. In October a dozen woodcocks were dispatched thither. In February 1584, the taking the horses up to London cost £3. In September a woodcock pie was sent up. For various other entries see Index. From July 1608 to May 1609, Colonel Richard Shuttleworth and his family were residents of London, or of Islington; see pp. 175-181. In July 1587, four haymakers "of London," for working at hay at Smithills, had 6d. Spices, including sugar, which would suffice for the year's consumption, were bought in London, the carrier having the money given him to pay for them, in August 1591, about £8. They were chiefly bought of Mr. Thomas Lever (perhaps of the Levers of Lancashire), a confectioner and spicer in London. See pp. 212, 213 for lists of the spices bought, usually about Michaelmas.

Lostock. A township in the parish of Bolton, four miles west of Bolton. Lostock Hall, belonging to the family of Blundell, of Ince, is a venerable building of wood and plaster, with the date over the door, 1563. Most of the rooms are wainscotted with massy panel, and the gateway is of stone. (*Lanc. Gaz.*) The township of Lostock lies to the north of that stream which, issuing from the red moss, runs to the north of Dean church. . . . . Here stands Lostock Hall, $3\frac{3}{4}$ miles to the west of Bolton Cross. Its lord in the fourteenth century was obliged to attend at any leets in Manchester, and was denominated one of the judges of its courts, by custom of old. (*D. Rasb. MSS.* vol. i.) In Lostock, the Bartons had estates, which were in the hands of Sir Richard Shuttleworth in right of his wife. In the Accounts are numerous entries, for which see Index. In 1583 a man was

paid for working at Lostock [usually spelled Lastoke] moss, "at that part which Haughton men should do," two days, 12d.

Lowking. Weeding. In June 1601, two men were paid 4d. for lowking corn. In the *Priory of Finchale* the term was applied to the weeding or thinning of young timber trees; in 1480, to thinning oaks "pro le lowkyng quercuum." It is added that the word is still in use in the north, but it is chiefly applied to the weeding of corn. In 1531, was paid for "le lowkynge" in bread, beer and meat to the tenants, 2s.

Loxaman. In March 1591, 1 lb. 1 oz. of "loxaman" and a pot to put it in cost 3s. 4d. This was supposed to be a mis-spelling for rock or roche alum; but it may have been what is now called gum lac or shell lac, which was formerly called *lac Sumatra* from the place whence the gum was obtained; and another kind made of English saffron was called *lac saffron*, either of which names, written down from only hearing it once or twice, might be mistaken for *loc samon* or *loxaman*.

Lute and Case. The invention of the lute is ascribed to the English, and the first author who mentions it is Chaucer. The French lute of 1574 was exactly like the modern guitar. The lute went out of fashion about the reign of Charles II. from being thought to occasion deformity in ladies. (*Fosb.*) In July 1502, 10s. was given to Giles, luter, for strings for the Queen of Scots' lute. A lute given to the Princess Mary by her father in 1504 cost 13s. 4d. In the *Hengrave* book, 1573, 2s. 6d. was paid for stringing, tuning and fretting my mistress's lute. (*Eliz. York*, &c.) In February 1530, to Philip, for lutestrings, &c., £4 7s.; March 1532, ditto, £3 6s. 8d.; May 1531, to Arthur the luter, for a lute for the Duke of Richmond, 20s. (*Henry VIII.*) December 1543, for lutestrings, 7s. 6d. (*Princess Mary.*) In these Accounts, in October 1621, a lute and case cost 25s.

Lyme. Lyme Park, Cheshire, the seat of the Leghs. Sir Richard Shuttleworth, the judge, married Margery, a daughter of Sir Peter Legh of Lyme, and widow of Robert Barton, of Smithills: hence much intercourse with Lyme. In December 1588, a doe was sent from Lyme to Smithills, and other entries show that stags were killed at Lyme, and pepper sent thither, so that the venison might be sent thence to London. (See Index.) It should be noted that the venison at Lyme was not that of the fallow deer, but the rarer and larger kind, — the red deer or stag; a fine herd of which, (as well as one of the still rarer wild cattle,) is yet maintained in Lyme Park, by the present owner, Thomas Legh, Esq.

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